



AZEITE

VIRGEM EXTRA

EXTRA VIRGIN OLIVE OIL

BIOLÓGICO ORGANIC

For many years, we at Pepe Aromas have been keeping traditional olive-grove farmers and a family business. With its smooth savour and velvety texture, this organic olive oil features in our range of organic condiments.

PRODUCTION

Extra Virgin Olive Oil, organically produced, is extracted cold (below 27°C) at our modern mill equipped with the latest technology, which offers optimum conditions in terms of storage and quality, while at no stage of extraction is the process automated. Production is in compliance with established food quality standards ISO 9001 and 22000 and subject to strict quality control.

ORGANOLEPTIC ASSESSMENT

TASTE

Organic Extra Virgin Olive Oil is high-quality oil produced mainly with green olives, which endow it with a 'full-bodied' character. Arbequina variety olives produce fresh, delicate olive oils with a fruity aroma, hints of green tomatoes, artichokes and almonds, and a suggestion of green leaves and grass. Olives are selected for their perfect condition and ripeness, producing olive oil which is smooth and fruity and has a slightly bitter, spicy taste.

USES

Seasoning and cooking ingredient

VARIETIES

Arbequina ou Galega

ANALYTICAL DATA (27/01/2015)

ACIDITY 0,14%

PEROXIDE IND. (MEQO2/KG) 7,1

K232 1,69

K270 0,08

▲K 0,00

PACKAGING

250 ml e / 8,45 FLOZ glass bottle.

Other formats available upon request.

PRIMARY VALIDITY (MONTHS)

18

STORAGE

Store in a cool place away from odours and protected from light

AVAILABILITY

All year round

PRICE

On request