



**FRANTOIO
PAGLIARULO**
D&L 1964

TECHNICAL DATA SHEET

08/05/2026

PRODUCT NAME	VIRGIN OLIVE OIL
LINE	HORECA
PRODUCED AND PACKED BY	FRANTOIO PAGLIARULO VIA ROMA 341, 72015 FASANO (BR) - ITALY

PRODUCT DESCRIPTION	Extra virgin olive oil is the product obtained from the cold extraction of olives (the fruit of the species <i>Olea europaea</i>) exclusively by mechanical processes, without the use of chemical processes or substances, under conditions that do not cause alterations to the oil, and whose free acidity, expressed as oleic acid, does not exceed 0.8%
ORIGIN OF THE OLIVES	ITALY
CULTIVAR	BLEND: CORATINA, OGLIAROLA, LECCINO
BEST BEFORE DATE	24 MONTHS
HARVEST PERIOD	DECEMBER
HARVESTING METHOD	MECHANICAL
PRODUCTION PROCESS	CONTINUOUS CYCLE OLIVE OIL MILL. TEMPERATURES BELOW 27° C
Food safety self-control system – HACCP	The company implements a health and hygiene self-monitoring system according to the HACCP method, in compliance with EC Regulation 852/04.
ALLERGENS	ABSTENT
STORAGE CONDITIONS	STORE IN A COOL AND DARK PLACE

3. Chemical Composition

Acidity	0,4 – 2	
Peroxides (meq O₂/Kg)	Max 20	
Polifenols (mg/Kg)	100 - 400	
UV Spectrophotometry	K ₂₃₂	Max 2,5
	K ₂₇₀	Max 0,23
	Delta k	Max 0,01

4. Nutritional Values for 100 ml

Energetic Value	3389 kJ / 824 kcal
Fats	92 g
Saturated	13 g
Monounsaturated	67 g
Polyunsaturated	12 g
Carbohydrates	0 g
of which sugars	0 g
Proteins	0 g
Salt	0 g

5. Organoleptic characteristic

Color	Bright Green
Olfactory sensations	Fruity ripe low intensity.
Taste	Low bitterness, medium Pungency.

6. Packaging

Primary Packaging	Product packaged in: - BAG IN BOX 5 LT - TIN CANS 10 LT
Characteristics of packaging materials	Material compliant with current legislation regarding materials intended to come into contact with food (EC Regulations 1935/2004, 2023/2006).