

SANTA MARTA VIRGEN – EXTRA VIRGIN OLIVE OIL

TECHNICAL DATA SHEET EXTRA VIRGIN OLIVE OIL "DE BARROS PREMIUM"



Health registration: 16.02695/BA

Product: Extra virgin olive oil – Ecologic "De Barros Premium"

Origin: Spain

Description: Only has the consideration of virgin olive oil, those oils obtained of the olive fruit, only by mechanical or physical media, under conditions that not alter the oil and with no other treatment than washing, decantation, centrifugation or filtration.

Olive variety:

Morisca 30% and Carrasqueña 70%

Technical characteristics

- Acidity (% Oleic acid): $\leq 0,8$

- Peroxides: 11,0

- K232 / K270: $\leq 2,50$ / $\leq 0,22$

- Acidity level: Less than 0,4

- Additives: No contains adjuvants

- Eritrodiol + Uvaol % / Waxes (mg/kg): 1,60 / 4

- Other information: Selected parcels called "Valdivia and Campillo". The total oil obtained are 20.000 liters

Type of packaging: Glass bottle with wooden box: 0,5 liters

Tasting notes: Fruitiness green with medium-high intensity. It has a lot of aromatic nuances that reminds the apples, mint, herbs and a touch of almond. Very balanced in the mouth and slightly sweet. Acidity between 0,1 and 0,3.

Storage: Keep in a cool, clean, dry and protected from sunlight.

Logistic: Units per box / Boxes per pallet / Units per pallet

- Glass bottle with wooden box / Without wooden box: 12 / 30 / 360 - 6 / 70 / 420

Olive Carrasqueña: Its oil is very sweet. The ripeness of its fruit takes place between the fourth week of November and the end of December and it has a high fat yield, without reaching rate of the olive Picual but with figures around 20%. The organoleptic characteristics are very good with a balance and sweetness optimum and without harsh taste. Sometimes it can find light flavors and aromas reminiscent of exotic fruits and to apple and almond.

Olive Morisca: These oils have medium-high fruitiness and its taste is bitter and spicy.