

## SANTA MARTA VIRGEN - EXTRA VIRGIN OLIVE OIL

### TECHNICAL DATA SHEET EXTRA VIRGIN OLIVE OIL



**Health registration:** 16.02695/BA

**Product:** Extra virgin olive oil

**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, Picual and Carrasqueña

#### Technical characteristics

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

**- Peroxides:**  $\leq 20$

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

**- Acidity level:** Less than 0,4

**- Additives:** No contains adjuvants

**Type of packaging: Plastic bottles (PET):** 1 and 5 liters

**- Glass bottles:** 750, 500 and 250 ml.

**Tasting notes:** Highlights its nice balance of aromas, fruitiness mature with medium intensity, apple notes and reminiscent of nuts or almonds. In mouth maintains that mature and friendly balance with a lightweight bitterness and some spice nuances that will bring vivacity and persistence to the oil.

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

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

**- Glass bottle 250 ml. / 500 ml. / 750 ml. :** 24 / 77 / 1.848 - 12 / 80 / 960 - 12 / 70 / 840

**- PET 1 liter / 2 liters / 5 liters:** 15 / 45 / 675 - 8 / 35 / 280 - 3 / 55 / 165

**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 Picual:** They have a high performance in fat (it can reach up to 27%), high stability index and high oleic acid content. It is also highly resistant to rancidity due to its content in natural antioxidants. Its high polyphenol content makes it the most stable oil that exists.

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