

Evo flavored with Chili Pepper

AGRONOMIC PROFILE

- ORIGIN OLIVES: Azienda Agricola GRECO ERNESTO (iGreco Group)
- CULTIVAR: 60% Dolce di Rossano, 10% Carolea, 25% Frantoio, 5% Coratina
- METHOD OF CULTIVATION: Traditional
- •certification: 100% Italian
- CERTIFICATION BODY: ICQRF Central inspectorate for the control of the quality of food products
- •collection period: From maturation until 28 Febbruary of every year
- COLLECTION SYSTEM: Burning with pneumatic and mechanical facilities

OIL EXTRACTION

- PLACE OF EXTRACTION: Fattorie Greco Cariati
- CRUSHING: Continuos cycle system
- **EXTRACTION: Cold**
- DECANTATION: Natural in steel silos with nitrogen blowing technology.

 Not filtered
- STORAGE: In rooms without light and with controlled temperature
- ACIDITY: <0,6 (Reg. CEE 2568/91 Extra Virgin Olive Oil max 0,8)

INGREDIENTS

- 98% 100% Italian Extra Virgin Olive Oil
- 2% Natural aroma of chili pepper and dried chili pepper

ORGANOLEPTIC PROFILE

- SMELL: Light olive fruity with persisten chili pepper notes
- TASTE: Fruity with strong hints of chili pepper and marked

spicy sensation

• APPEARANCE: Orange

GASTRONOMY

 -use: Recommended use raw, lives the first dishes giving intensity to sauces, ideal with meat and legume soups

NOTES

The possible presence of sediments and/or particles in suspension is due to the natural composition of the product and does not affect its quality

PACKAGING

ARTICLE	EVO FLAVORED WITH CHILI PEPPER
FORMAT	BOTTLE 250 ML
PACKAGING	DARK GLASS BOTTLE "DORICA" TYPE ANTI-TOP CAP SEAL HEAT SHRINK CAPSULE
PIECES PACKAGE WEIGHT	12 BOTTLES KG 6,380
PACKAGE SIZE cm	W 22,5 x D16,5 x H 25,5
ARRANGEMENT ON PALLET	144 PACKAGES 6 LEVELS FROM 24

Nutritional Value on 100 grams of product

800-900 Kcal
100
13-18
68-78
7-15
20-30 mg
150-200 mg



iGreco

Via Magenta, 33 - 87062 Cariati (Cs) Tel. +39 0983 969441 - Fax +39 0983 96020 info@igreco.it - www.igreco.eu

