



Respeto por el origen

BROCHURE

Extra Virgin Olive Oil

100% natural product, the juice coming from the fruit: the olive. To obtain a product of the highest quality, such as our Extra Virgin Olive Oils, the entire obtaining process must be carried out with care, taking care of each of the processes and respecting the times imposed by experience after many years of tradition, and the know how to do that our oil culture has taught us. From this careful process, totally natural, our Extra Virgin Olive Oils are born.

PRODUCT: Extra Virgin Olive Oil.

BRAND: Ricco's Foods.

PRODUCER: Aires de Jaén, Jabalquinto,
Jaen, Spain.

IMPORTER IN USA: Oliva Foods Llc.



APPEARANCE	COLOUR	SMELL & TASTE	ACIDITY
Bright liquid at 20°C (Filtered)	Golden, with shades ranging from green to yellow.	Fresh fruit aroma with little touches of cut herbs. Fresh fruits like banana or fig, and vegetables such as tomato.	Acidity (% oleic acid): 0,5 maximum

NUTRITIONAL VALUES	GENERAL INFORMATION
<p>Lipids 100%</p> <p>Energy / 100gr: 900Kcal.</p> <p>Natural vitamins: A, E.</p> <p>Proteins: does not contain.</p> <p>Carbohydrates: does not contain.</p>	<p>Storage and transport conditions:</p> <ul style="list-style-type: none"> • Room temperature, advisable not to exceed 25°C. • Closed container. • Keep it away from direct light. <p>• OIL AT TEMPERATURES BELOW 16°C MAY START TO CLOUD. IT IS A NATURAL AND REVERSIBLE PROCESS, WHICH DOES NOT AFFECT THE QUALITY OF THE PRODUCT.</p>

Presentation	Format	Box	Pallet	Box gross weight
1 Liter	Green crystal	6 Units	150 Boxes	8,74Kg

Product Coding

Extra Virgin Olive Oil 1L
Ricco's Foods

Health Register: N° A-139.572

CPE: 1219474102

GTIN: 8436544133959



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