

INGREDIENTS

Black olives 92%, extra virgin olive oil, fennel seeds, dried chili pepper, vinegar, salt.

ORIGIN / PRODUCTION ZONE

The olive tree is the mediterranean plant for excellence. Cultivated in countries with a mild and temperate climate, belongs to the family of "Oleaceae" and has a department unmistakable, convoluted and decayed as is. The cultivation of the olive tree provides for many complex operation, to achieve the greatest possible amount of the fruits: the olives. these are squeezed to get the oil or, maturation forwarded, are put in special containers with brine government, for periods ranging from 8 to 10 months. The olives groves are located in Sicily at the slants of the MONTI IBLEI, and precisely in the territory of Buccheri, the contrada Ragameli.

Cultivar: Tonda Iblea, varieties typical of eastern Sicily.

Altitude: 500/600 meters above the sea level.

Harvesting period: December / March.

Harvesting system: picking hand.

VISUAL ASPECT

In this olives stands out immediately the color black-red vinous, sometimes purplish, typical characteristic of the variety Tonda Iblea. You notice particularly the fennel seeds distributed homogeneously. The dried chili pepper, less visible, is presented in small pieces with seeds. All this creates a harmony that makes the homemade product.

ODOUR

The neutrality of the extra virgin olive oil with whom it is worked the tomato, does not affect in any way the nature of the product and maintains the strong fragrance of the other ingredients.

FLAVOR

In the mouth you feel softness of the pulp, that result consistent and compact. It perceives the taste of fennel seeds, bitter and crunchy. Finally, that pinch of spicy makes everything tasted great and appetizing.

PROPERTY

The olives are a food with a high content in lipid complex energetic, the so called triglycerides. Its composition in monounsaturated fatty acids have a positive effect on cholesterol metabolism. The olives also contain fat soluble vitamins, polyphenols and phytosterols, all elements of the metabolic functions, know for the high antioxidant power, that plays a essential role in diseases cardiovascolare.

PACKAGING

Characteristics of the container, type of material and / or constituents of packaging.

Format:	Vacuum bags	Vacuum bags	Vacuum bags
Net weight:	300g	500g	1Kg
Pieces for carton:	35	18	10
Stratum pallet:	280	144	140
Pallet:	1960	1008	560

BLACK OLIVES SEASONED



WAYS TO USE

These olives accompanying very well with cold cuts, cheeses and homemade bread. excellent for an entree, aperitif or to be present at the table for a quick snack at any time of day.

CONSERVATION

After opening the confection, put in the fridge for an optimal conservation. It is possible to keep the product at ambient temperature, having the foresight to consume it in a short time to prevent the degeneration.

SHELF LIFE

The undamaged product retains its quality properties for at least 12 months of its production.

ALLERGENS

Within the meaning of current regulation (Reg. UE n. 1169/2011 attachment II), declaring that in this product **are not present allergens** provided for by community and national regulation.

Hygienic and sanitary regulations: all products are realized in the laboratory with HACCP certification, that respect all the dictates of the hygienic-sanitary regulation. (Legislative decree 193/07).

NUTRITIONAL VALUES FOR 100g OF PRODUCT

carbohydrates: 3,6g / of which sugars: 0,2g

total fats: 27,1g

saturated fats: 4,9g

protein: 1,7g

salt: 3,9g

fiber: 3,7g

energy value: 1139 Kj / 272 Kcal