

## INGREDIENTS

Black olives 76%, extra virgin olive oil, parsley, wild oregano, 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 paste, stands out immediately the brown color of the pulp. You may notice small pieces of finely minced of: parsley, wild oregano and dried chili pepper; almost imperceptible in the mouth if not for their flavor.

## 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 pate has a slight bitter vein, enriched by the strong taste of oregano, unmistakable; accompanied by a spicy persistent aftertaste, making it the flavor of the product unique, delicate 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.

<b>Format:</b>	Jar 212ml
<b>Net weight:</b>	185g
<b>Pieces for carton:</b>	12
<b>Stratum pallet:</b>	108
<b>Pallet:</b>	1620

# BLACK OLIVES PASTE



## WAYS TO USE

Delicious on toasted bread. In the kitchen can find many other applications: good for a quick aperitif, flavour sauces, accompany seconds as I read and fish.

## CONSERVATION

Upon opening the product presents a top layer of olive oil. After opening fill with oil and 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 18 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:** 2,4 g / of which sugars: 0,3 g

**total fats:** 41,8 g

**saturated fats:** 8,3 g

**protein:** 1,2 g

**salt:** 4,2 g

**fiber:** 3,0 g

**energy value:** 1658Kj / 397 Kcal