

■ Product Profile / Terms and Conditions

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|----------------------------------|--|--|-----------------|--|-------------|--------------------------|-------------|----------------|
| Name of Product | 9 OLIVERES 100% PICUAL | | | | | | | |
| JAN Code | | | Package | Materials | Glass | | | |
| Use by date | 01/29 | | | Size/Inner Capacity | Length(cm)× | Width(cm)× | Height (cm) | Inner Capacity |
| Minimum Units of Delivery | 1 Pallet (800 bottles) | | Packing | Materials | Carton box | | Volume | 500ml |
| Lead Time | 75 days | | | size/Gross weight | Length(cm)× | Width(cm)× | Height (cm) | Weight (kg) |
| Storage Condition | No special conditions for storage. Maximum temperature 30°C. | | Reference Price | Depending on quantity. To be consulted. * varied by terms and conditions | | Prices are valid before | July 2026 | |
| Certifications (Products/System) | European Organic certification (CAE). | | | | | Price in Japanese market | 20€/bottle | |

| Ingredients and Additives | The Place of Origin | Nutritional Facts | Ingredient Amount (Eg. X calories/100g) |
|---|--|---|---|
| Extra Virgin Olive Oil | Spain | Fat: 100g (Saturated: 14.2g / Monounsaturated: 78,2g / Polyunsaturated: 7,5g) | 888Kcal/100g |
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| Product Characteristics | Use Scenes (Usage • Recipes) | | |
| Monovarietal: 100% Picual. Extra virgin olive oil from centenary olive trees of the Picual variety. This is a family made oil and it comes from our own fields in Alicante, Spain, next to the Sierra Mariola Natural Park. Early harvest, November 2024. It presents an intense flavor with a marked aroma of olive, tomato and fig tree. Balanced medium spiciness and bitterness. Very low acidity (<0.2%). It doesn't contain any herbicides, pesticides, or insecticides. We only use fertilizers 100% organic and ecologic. It's a costly choice, but we want to ensure the highest quality and, at the same time, we want to preserve the health of our consumers. | It presents an intense flavor with a marked aroma of olive, tomato and fig tree. Balanced medium spiciness and bitterness. Very low acidity (<0.2%). | | |

■ Product Picture

