

## ■ Product Profile / Terms and Conditions

Name of Product	9 OLIVERES 100% ALFAFARENCA							
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
Product Characteristics	Use Scenes (Usage • Recipes)		
Family reserve edition of the Frantoio variety. Harvest: November 2024. 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. Medium intensity green fruitiness, with balanced spicy and bitter notes. Hints of fresh tomatoes, green herbs and olive leaves. 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.	Medium intensity green fruitiness, with balanced spicy and bitter notes. Hints of fresh tomatoes, green herbs and olive leaves.		

## ■ Product Picture

	<p>Allergen (Specific Raw Materials)</p>