

■ Product Profile / Terms and Conditions

Name of Product	Extra virgin olive oil - Garda Orientale POD				
JAN Code	8001243770271		Package	Materials	glass
Use by date	18 months			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Ø 6,3 30,0 0,5L
Minimum Units of Delivery	6		Packing	Materials	Volume
Lead Time	15 days			size/Gross weight	Length(cm) Width(cm) × Height (cm) Weight (kg) 20,0 14,0 31,5 5,7
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	<small>Prices are valid before</small> <small>Price in Japanese market</small>
Certifications (Products/System)	PDO - protected denomination of origin				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
extra virgin olive oil	Italy - Lake Garda	total fat - 92 g saturated fat - 14g	828 Kcal/100ml
Product Characteristics	Use Scenes (Usage • Recipes)		
Soft to the palate, pleasantly fluid and harmonious, it has mild fruity tones, with clear artichoke traits, and an almond aftertaste.	This oil is produced with Casaliva olives, but other varieties are also present, such as Fort, Leccino, Moraiolo (locally known as Morcai) and Pendolino. Excellent for dressing salads, fish and meat carpaccio. It is also ideal for preparing desserts.		

■ Product Picture

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