



CANTINE DELLA
BARDULIA

PRODUCT REPORT
EXTRA VIRGIN OLIVE OIL
"ORO DELLA BARDULIA"



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BARDULIA

Name

Extra virgin olive oil "Oro della Bardulia"

Organoleptic features

Colour: Yellow with pale green hints

Smell: Olive nectar with herbal and artichoke notes

Chemical features

Acidity	< 0.4 % in oleic acid
Peroxides	max 12
Spectrophometer UV	K232<2.0; K270<0,18; K <0,01
Other parameters of the law (Reg. CEE 2568/91)	Analyzed as by law;
Pesticide residues (Decree of 27 August 2004 – Ministry of Health):	Analyzed by law;
Solvents	Absent.

Storing

Best before 18 months from date of packaging.

Origin

Superior Category olive oil obtained directly from olives only Italian origin and solely by mechanical cold. The oil is extracted at a temperature lower than 27°. The variety of olives is "coratina" production area: Barletta, Andria, Canosa di Puglia, San Ferdinando di P., Trinitapoli.

Recommendations for consumption

Can be used to enhance all the flavours that are sharp, without altering the taste:

Raw: enriches the taste of white red meat, salads, carpaccio of intense flavors, bresaola, appetizers in general, bruschetta, and as a dressing for cooked vegetables.

In cooking: is suitable for the preparation of sauces, and for the preparation of products such as biscuits and bagels. The oil gives to the sweets a unique taste.

Trademark protection

In order to ensure quality and/or trademark protection, Cantine della Bardulia Soc.Agr.Coop. reserves the right to schedule inspections with minimum notice, in order to check the work of social raw material suppliers both in rural production and both areas dedicated by customers to storage of materials or the finished products.

Certifications

Certification of supply chain and products
Quality certification of hygiene and safety
100% Italian Reg. CE 1019/2002