

BeneOlive

Extra Virgin Olive Oil

The Extra Virgin oil olive **BeneOlive** is a coupage of varieties Arbequina and Picual.

Fundamentally the Arbequina contribute with grass-green, fruits and dry fruit (almond), and the taste, low bitter and medium peppery. By contrast, The Picual contributes with green leaves and tomato. The taste is peppery and bitter of medium intensity.

BeneOlive has a combination of all those positive attributes with a medium-high intensity of fruity. The taste has equilibrium because it is not too a peppery or bitter.



Cristal 750 ml



Cristal 500 ml



Cristal 250 ml



Plastic bottle
1 Ltr.



Plastic bottle
5 Ltr.



Extra Virgin Olive Oil

Superior Category
EXTRA-VIRGIN OLIVE OIL
obtained directly from olives
and solely by mechanical process

ACEITE DE OLIVA VIRGEN EXTRA
de Categoría Superior obtenido
directamente de aceitunas
y sólo mediante
procedimientos mecánicos

COLD EXTRACTION / EXTRACCIÓN EN FRÍO
PRODUCT OF SPAIN / ORIGEN ESPAÑA



PACKAGING

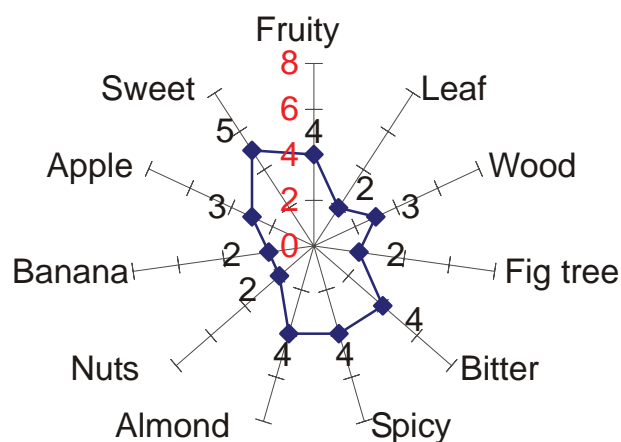
PRODUCT	bottle per box	boxes per layer	layer per pallet	total boxes	total bottles	boxes measures
BeneOlive 750	6	25	5	125	750	23x15,5x33 cm
BeneOlive 500	18 ó 6	12	5	60	1.080	40x20x29,5 cm
BeneOlive 250	24	12	5	60	1.440	40x20x29,5 cm
BeneOlive 1 Ltr.	12	12	5	60	720	40x20x29,5 cm
BeneOlive 5 Ltr.	3	9	5	45	135	51x17x33 cm

TASTING CARD

Beneolive Extra Virgin Olive oil, has flavour to mature fruit, almond, apple and banana also with a light flavor to fig tree and green leaf; at the beginning it's sweet and is getting a light bitter and at the end a soft bitter but persistent and fluid

SENSORY DESCRIPTIVE STAR

Dates	
Fruity	4
Leaf	2
Wood	3
Fig tree	2
Bitter	4
Spicy	4
Almond	4
Nuts	2
Banana	2
Apple	3
Sweet	5



PHYSICAL AND CHEMICAL ANALYSIS

DETERMINATION	RESULT	Indeter.	Reference Values	Procedure / Norm
(OILS) ACIDITY	0.3	0.001	% Oleic Acid	PNT-1303
(OILS) K270	0.12	0.01		PNT-1303
(OILS) K232	1.89	0.01		PNT-1303