

Señorio de Jaime Rosell MAXIMUM



The Olive oil "Señorio de Jaime Rosell MAXIMUM", characterized by its collection when the fruit has a optimum maturity, which gives us an aroma texture, color and flavor unmistakable.

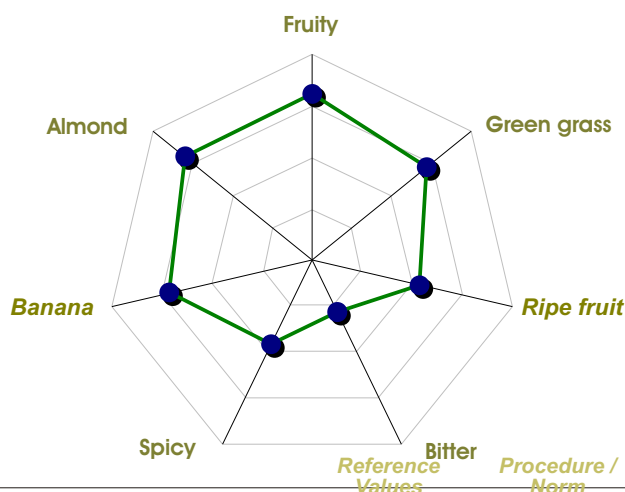
Its production discarding any mechanical method of collection, is made manually and transfer to our almazara simultaneously and immediately, where once our precious oil extracted at low temperatures is stored in cold storage with inertizada atmospheric deposits waiting to Packaging.

We presents the product in three types of packaging: 250ml, 500ml & 750ml.

TASTING NOTES

Extra Virgin Olive Oil of golden and yellow color with green highlights. Intense Fruity, result of prevailing aromas of apple and ripe banana with other greens, citrus and balsamic nuances of nuts, herbs and artichoke. Honeydew on the palate, with bitter and spicy very lightweight and durable. Palate easy, fluid and light.

SENSORY DESCRIPTIVE STAR



PHYSICAL AND CHEMICAL ANALYSIS

DETERMINATION	RESULT	L.C.	UNITS	METHOD
(OILS) ACIDITY	0.15	0.01	% ác. Oleico	PNT-1301
(ACEITES) ÍNDICE DE PERÓXIDOS	3.4	0.1	Meq O2/Kg	PNT-1302
(OILS) K270	0.09	0.01		PNT-1303
(OILS) K232 1.89	1.62	0.01		PNT-1303
(OILS) AK	0.002	0.001		PNT-1303
(OILS) TOTAL TOCOPHEROLS	171.96	0.01	ppm	CROMT.
(OILS) POLYPHENOLS TOTAL (ACID CAFFEIC)	168	1	ppm	COLORIM.
(OILS) MEDIUM OF DEFECTS (Panel Test)	0			
(OILS) FRUITY MEDIAN (Panel Test)	5.7			

PACKAGING

PRODUCT	CONTAINER	MATERIAL	BOTTLE PER BOX	BOXES PER LAYER	BOXES MEASURES
MAXIMUM	500 ml	Cristal	6 bottles	125 boxes	15 * 22,5 * 31,5 cm