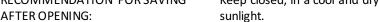


## Turri 1924 Extra Virgin Olive Oil Garda Orientale PDO 0,5 L

MANUFACTURER NAME:	Turri F.lli Srl
PRODUCT NAME:	Turri 1924 Extra Virgin Olive Oil Garda Orientale PDO 0,5 L.
DESCRIPTION:	This oil is named in the honor of the establisher Giancarlo Turri, born in 1924. This oil is mostly produced with Casaliva olives, but other varieties are also present, such as Fort, Leccino, Moraiolo (locally known as Morcai) and Pendolino.  Recommended usage: excellent for dressing salads, fish and meat carpaccio. It is also ideal for preparing desserts.
PANEL TEST:	Soft to the palate, pleasantly fluid and harmonious, it has mild fruity tones, with clear artichoke traits, and an almond aftertaste.
INGREDIENTS:	Extra Virgin Olive Oil Garda Eastern PDO
RECOMMENDATION FOR SAVING	Keep closed, in a cool and dry place, away from direct

From 15° to 18° C



AFTER OPENING:

**OPTIMAL STORAGE TEMPERATURE:** 

18 months TMC:

SHELF LIFE: 12 months

ITEM CODE: 1931

PACKAGE: Parcel with 6 x 0,5 L bottles

ITEM SIZE mm: Ø63 x h300

BOTTLE GROSS WEIGHT kg: 0,92

ITEM EAN CODE: 8001243001924

PARCEL EAN CODE:

PARCEL SIZE mm: 200x140x h315

PARCEL GROSS WEIGHT kg: 5,65

PALLET SIZE cm: 120X80 120X100

PARCEL TOTAL HEIGHT cm: 135 135

124 PARCEL PER PALLET: 156

PALLET LAYERS: 4

NUTRITIONAL INFORMATION PER 100ml				
ENERGY	3404 Kj	POLYUNSATURATED FAT	7 g	
	828 Kcal	TOTAL CARBOHYDRATE	0 g	
TOTAL FAT	92 g	SU GARS	0 g	
SATURATED FAT	15 g	PROTEINS	0 g	
MONOUNSATURATED FAT	70 g	SODIUM	0 mg	



1.5 DQ 7.2.16 1931 Rev0 Eng