



## 曼萨尼亚品种

每瓶含量 500 毫升 / BOTTLE 500 ml

### 曼萨尼亚品种

口感：中等水果味的特级初榨原生橄榄油。  
口感均衡，味微苦，回味中略有股胡椒味，典雅和圆润。

芳香：番茄植物的香味，  
淡淡的未成熟杏仁味，洋溢着有趣的青涩感。

### 推荐烹饪使用

烹饪：这是一种精致的橄榄油。  
尤其适合甜点和焙盘菜。 将其淋在豆类沙拉、

海鲜和生鱼片（如酸橘汁腌鱼，  
鞑靼或生牛肉片）上，口感极佳。

独特的烹饪方式，展现其丰富的特性。

### MANZANILLA VARIETY

Taste: sensory results suggest an extra virgin olive oil with medium fruitiness. It is very well-balanced, slightly bitter, and it has a light peppery aftertaste. Elegance and roundness.

Aroma: tomato plant, with interesting notes of almonds reflecting the natural characteristics before full maturity.

### RECOMMENDED CULINARY USES

Gastronomy: it is a delicate-bodied olive oil. It is superb for desserts and vegetables casseroles. It is perfect to drizzle over legumes salads, seafood and raw fish elaborations, such as ceviches, tartare or carpaccio.

It is needed a very specific use to show all its fineness.





### 特级初榨橄榄油

优质橄榄油只能通过机械方法萃取

Superior category olive oil obtained directly from olives and only by mechanical procedures.



### 生产包装:

Produced and packed by:  
 Nº R.S. 1603524/J  
 La Rueda Casa Baja S.L.  
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起源西班牙 - ORIGIN SPAIN

每100克营养成分。 NUTRITION FACTS per 100g.	
能量值: 900千卡/3700KJ Energy Value:900 Kcal / 3700 KJ	
100克脂肪, 其中: / 100 g., of fat of which:	
饱和的 / Saturated	12 g
单不饱和 / Mono-unsaturated	80 g
多不饱和 / Poly-unsaturated	8 g
碳水化合物: / Carbohydrates:	0 g
糖 / Sugars	0 g
膳食纤维 / Dietary Fiber	0 g
蛋白质 / Proteins	0 g
盐 / Salt	0 g
维生素E / Vitamin E	20 mg

### 安全标准 - SECURITY STANDARDS

黄曲霉毒素 (规章 (EC) No 1881/2006)  
 - Aflatoxins (Regulation (EC) No 1881/2006)  
 农药 (规章 (EC) No 396/2005 和 149/2008)  
 - Pesticides (Regulations (EC) No 396/2005 and 149/2008)  
 重金属, 铁, 铜, 铅和砷以IOC  
 (国际橄榄委员会), 食品法典委员会和法规  
 Regulation (EC) No 1881/2006为依据  
 - Heavy metals, iron, cooper, lead and arsenic Trade  
 Standards by IOC (International Olive Council), Codex  
 Alimentarius and Regulation (EC) No 1881/2006 for the lead.  
 多环芳烃 (规章 (EC) No 1881/2006).  
 - PAHs (Regulation (EC) No 1881/2006)  
 二恶英 (规章 (EC) No 1881/2006)  
 - Dioxins (Regulation (EC) No 1881/2006)

参数 / Parameter	限制 / Limit
铁 / Iron	< 3 ppm
铜 / Cooper	< 0,1 ppm
砷 / Arsenic	< 0,1 ppm
苯并[a]芘 Benzo(a)pyrene	< 2 ppb
多环芳烃总量 Sum PAHs	< 10 ppb

过敏原。由于其制造工艺而不存在过敏原。ALLERGENS. Absence of allergens due to its manufacturing process.

转基因。由于产品的性质及其制造工艺而不存在转基因生物。

- G.M.O. Absence of genetically modified organismus due to the nature of the product and its manufacturing process.

我们的油库完全由空调系统制冷, 储油罐配备了冷却和加热外壳以及保护气氛的技术, 因此保证了我们特级初榨橄榄油的最佳品质。- The best quality of our EVOO is guaranteed due to our oil cellar is entirely refrigerated by an air-conditioning system and tanks are equipped with cooling and heating jackets and protective atmosphere preservation technology.

### 包装详情 / PACKING DETAILS

批号: 见瓶体 / LOT: SEE PRINTED ON THE BOTTLE

包装 Package	瓶装内容 Bottle content	总重量 Gross weight	瓶子尺寸(高度x宽度x长度) Bottle dimensions (HxWxL)	箱尺寸(长度x宽度x 高度) Box dimensions (LxWxH)
玻璃瓶 Glass bottle	500 毫升	989 克	315 x 90 x 55 毫米	300 x 200 x 320 毫米
数量/箱 Units per box	箱重 Box weight	箱/托盘 Boxes per pallet	欧洲托盘 European Pallet	美洲托盘 American Pallet
10	10,29 千克	80 (欧洲托盘) 80 (美洲托盘)	1200 x 800 毫米	1200 x 1000 毫米

冷压 / Cold pressed

避免高温和阳光直射 / Protect from heat and excess light

最佳食用日期 / Best Before

封装后保质期18个月 / 18 Moths once bottled

