

PREMIUM

每瓶含量 500 毫升 / BOTTLE 500 ml



FR 高级版

在这个限量版中，费尔南多·鲁伊兹为我们提供了一款高级的特级初榨橄榄油。专门在晚上精心制作，以在十月收获的第一天保持温度。

由于橄榄园和磨坊采用了最精细的质量控制措施，Model World选择了早期收获的单品种油。

作为我们产品目录的起始产品，这种榨汁来自第一个收获日，是皮夸尔和曼萨尼亚橄榄品种理想的果味的融和。

此瓶中含有一种高果香的特级初榨橄榄油，由于草本植物和番茄的核心香气，以及洋葱、橄榄叶和新鲜杏仁的香味，非常清新。

皮夸尔的影响和曼萨尼亚的圆润，为我们的特级初榨橄榄油提供了苦涩和优雅的味道，得到精致的平衡口感。

关键成分本身，是最好的精妙配方中最活跃的一部分 旨在生吃，或者最好是稍微加热一下，它是新鲜鱼类准备的最佳伴侣，如鞑靼鱼或生鱼片，牡蛎和鱼子酱的调味料，以及任何生吃的海鲜菜肴，比如酸橘汁腌鱼和生鱼片。在吃蔬菜，家禽和海鲜之前，一个非常愉快的结尾。当然，也为松露、新鲜蔬菜、烤鱼和肉类精心制作最精致的调料。

当然，这是一款值得登上世界各地最好的餐桌的奢侈品。

PREMIUM EXTRA VIRGIN OLIVE OIL

With this limited edition, Fernando Ruiz offers us a Premium EVOO elaborated solely and exclusively at dawn, to keep the temperatures, on the first day of the harvesting in October.

The model WORLD is a selection of early harvesting mono-varietal oils as a result of the most painstaking quality controls applied in the olive grove and mill.

As Start product of our catalogue, this juice from the first harvesting day, is the ideal harmony of fruitiness and taste lent by the Picual and Sevillian Manzanilla olive varieties.

This bottle contains a high-greenly fruitiness EVOO, very fresh in nose due to the herbaceous and tomato plant core aromas followed by artichoke, olive leaf and fresh almonds.

A fine-drawn balance on palate due to the Picual force and Manzanilla roundness providing bitter and elegant notes to our EVOO.

Key ingredient by itself, being an active part of the best subtle recipes to its highest extent. Aimed to take raw or at best heated slightly, it's the right ally for fresh fish preparations like tartare or sashimi, dressing for oysters and caviar, as well as any raw seafood dishes like ceviche and carpaccio. A very pleasant ending of vegetables, poultry and seafood creams right before eating them. And of course, to elaborate the most fine dressings for seasoning truffles, fresh vegetables, grilled fish and meat.

Surely, a luxury product worthy of the best excellent tables worldwide.



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:
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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, copper, 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.

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



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