



初榨橄榄油

每瓶含量 5 升 / BOTTLE 5 L

初榨橄榄油

香味：初榨橄榄油，由于其成熟度较低，果香较低，成熟的番茄和干果的香味占主导地位。

口感：口感均衡的辛辣和苦味

这种橄榄油虽然酸度高于特级初榨橄榄油，但是它含有大量的必需脂肪酸，维生素，矿物质和抗氧化剂。

推荐烹饪使用

烹饪：它的多功能性和增加体积的能力使其非常适合高温烹饪的菜肴。它是煎炸食物的最佳搭档，就像烘焙食物一样，无论是咸的还是甜的，由于它的香味和口感，在烘焙过程中能提味。而且，由于它对健康有益，它也可以用作调味料，制作凉菜，沙拉和意大利面。

一种成熟的可用于任何烹饪方式的橄榄油。

VOO. Virgin Olive Oil

Aroma: virgin olive oil with a low-intensity fruity aroma due to its ripeness where the scents of ripe tomato and dried fruits are prevailing.

Taste: well-balanced pungent and bitter tastes on the palate.

In spite of acidity grade is higher than in the EVOOs, this olive oil has a large quantity of essential fatty acids, vitamins, minerals and antioxidants.

RECOMMENDED CULINARY USES

Gastronomy: ideal for dishes cooked at high temperatures because of its versatility and the ability of increasing its volume. It's the best ally for fried foods, just as baked ones, whether salty or sweet, and a flavour enhancer in the baking process due to its aroma and taste. Even so, as a result of his health-beneficial effects, it also can be successfully used for cold dishes as the basis of aromatic herbs oils for salad and pasta.

A ripe and all-rounder olive oil to any use in cooking.





La Rueda
Casa Baja

初榨橄榄油

优质橄榄油只能通过机械方法萃取

Olive oil obtained directly from olives and only by mechanical procedures.



生产包装:

Produced and packed by:
Nº R.S. 1603524/J
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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 Plastic bottle	5000 毫升	4645克	370 x 130 x 150 毫米	370 x 400 x 160 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
3	14,238千克	48 (欧洲托盘) 60 (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

