



AOVE

每瓶含量 500 毫升 / BOTTLE 500 ml

特级初榨橄榄油

香味:特级初榨橄榄油, 果味适中, 其中带有一丝番茄植物混着牛油果和杏仁的优异味道。

口感:口感中弥漫着苦味, 而刺激性的味道由于轻微的存在而起次要作用。

推荐烹饪使用

烹饪: 因为它被强烈推荐用于腌制肉类, 特别是红肉, 炖肉或油性鱼类的乳化, 所以它有多重用途。与烘焙过程完美匹配, 因为带有谷物香气与酵母面团混合显得相得益彰。最后, 但并非最不重要的是, 由于其耐用性和口味支持, 它具有无可挑剔的油炸性能。

成熟的EVOO, 由于其可塑性, 使我们能够获得无穷无尽的烹饪可能性。

Extra Virgin Olive Oil

Aroma: extra virgin olive oil with medium fruitiness, where tomato plant with avocado and almond hints are predominant.

Taste: bitter flavours prevail on the palate, while pungent ones have a secondary role due to their slight presence.

RECOMMENDED CULINARY USES

Gastronomy: it offers multiple uses because it is highly recommended for marinated meats, red ones specially, emulsion of hearty meat stews or oily fishes. An ideal match with the baking process, since its aroma of cereal hints takes so well with the yeast dough. Last, but not least, it has an impeccable performance for frying due to its durability as well as its taste contribution.

A ripe EVOO, that allows us endless culinary feasibilities due to its malleability.





La Rueda
Casa Baja

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.
Calle San Francisco, 1 - 1ªA
23440 Baeza - Jaén - España
Tlf. (+34) 953 747 028
info@fernandoruizaove.com
www.fernandoruizaove.com

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	500 毫升	460 克	25,5 x 56,2 x 56,2 毫米	290 x 230 x 260 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
20	9,2 千克	72 (欧洲托盘) 75 (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

