



MANZANILLA

每瓶含量 5 升 / BOTTLE 5 L

成熟 MANZANILLA (洋甘菊) 品种

香气：特级初榨橄榄油，具有中等绿色果味，由于来自哈恩的橄榄树收获较晚，其明显呈现出成熟西红柿和宜人谷物的暗示。

口感：口感和谐，具有均衡的辛辣和苦味，使这种油几乎适用于任何菜肴。

推荐烹饪使用

美食：特别适用于有或没有加热的甜点和蔬菜。敷料和浸渍白鲑鱼。因为它的耐用性和平衡口味的贡献，使其拥有惊人的油炸表现，其多功能的特性成为地中海风味美食的完美盟友。

成熟的EVOO，其多功能性和均衡的香气和风味，是其最佳品质。

RIPE MANZANILLA VARIETY

Aroma: extra virgin olive oil with medium greenly fruitiness, where ripe tomato and pleasant cereal hints are clearly present due to a late harvest of the olive groves from Jaén.

Taste: harmonic on the palate with balanced pungent and bitter tastes that makes this oil recommendable to almost any dish.

RECOMMENDED CULINARY USES

Gastronomy: especially for desserts and vegetable dishes, with or without hot input. Dressing and to macerate white fish. Spectacular performance for frying due to its durability and balance taste contribution, making of it a perfect ally in the Mediterranean cuisine because of its versatility.

A ripe EVOO, whose versatility and balanced aroma and flavour, are its best qualities.





La Rueda Casa Baja S.L.

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 - 1ª
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	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





MANZANILLA

每瓶含量 2 升 / BOTTLE 2 L

成熟 MANZANILLA (洋甘菊) 品种

香气：特级初榨橄榄油，具有中等绿色果味，由于来自哈恩的橄榄树收获较晚，其明显呈现出成熟西红柿和宜人谷物的暗示。

口感：口感和谐，具有均衡的辛辣和苦味，使这种油几乎适用于任何菜肴。

推荐烹饪使用

美食：特别适用于有或没有加热的甜点和蔬菜。敷料和浸渍白鲑鱼。因为它的耐用性和平衡口味的贡献，使其拥有惊人的油炸表现，其多功能的特性成为地中海风味美食的完美盟友。

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RIPE MANZANILLA VARIETY

Aroma: extra virgin olive oil with medium greenly fruitiness, where ripe tomato and pleasant cereal hints are clearly present due to a late harvest of the olive groves from Jaén.

Taste: harmonic on the palate with balanced pungent and bitter tastes that makes this oil recommendable to almost any dish.

RECOMMENDED CULINARY USES

Gastronomy: especially for desserts and vegetable dishes, with or without hot input. Dressing and to macerate white fish. Spectacular performance for frying due to its durability and balance taste contribution, making of it a perfect ally in the Mediterranean cuisine because of its versatility.

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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

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玻璃瓶 Plastic bottle	2000 毫升	1878 克	290 x 100 x 100 毫米	300 x 220 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
6	11,548 千克	55 (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





MANZANILLA

每瓶含量 1 升 / BOTTLE 1L

成熟 MANZANILLA (洋甘菊) 品种

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玻璃瓶 Plastic bottle	1000 毫升	943 克	290 x 65 x 75 毫米	300 x 250 x 285 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
12	11,619 千克	60 (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



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