

## ORIGIN / PRODUCTION ZONE

The agricultural company Ragameli born and operates in the volive sector by family experiences of old date. The extra virgin olive oil "FLAVUS" born in the area of Monte Lauro, the real heart of the Monti Iblei, from the olive groves that the family Pantano leads along the terraced hills of the contrade Sant'Andrea, San Lorenzo and Ragameli territory of Buccheri. Thirty hectares in all, positioned between 500 and 600 meters of altitude, where are bred 5.000 plants, very many of its centuries old, of the variety Tonda Iblea.

The olives are harvested manually in October, defoliated, selected and transferred immediately to the oil mill for the "moltura". Is carried out with an extraction installation in two phases and continuous cycle.

**Cultivar:** Tonda Iblea

**Harvesting period:** October

**Extraction:** Continuous cycle 2 phases

**Squeezing:** To cold

**Filtering:** No

**Yield:** 8% - 9%

**Storage:** Steel silos saturated with nitrogen

## COLOR / ODOUR / FLAVOR

This monovarietal of Tonda Iblea exhibit limpid garment, interwoven with a deep and brilliant green. To olfactory exam expresses a complex aromatic articulated that, transmitting at nose perfumes of fresh olive, herbaceous hints, artichoke and tomato. The gustatory path reveals a full body and dense and a articulated conducting on the equilibrium of the componets. Sweet and bitter, where insert a spicy, decided and persistent vein: so by calling back the fruits and vegetables.

## PROPERTY

Food of the mediterranean diet, the extra virgin olive oil is considered a fundamental element for the cure and prevention of different pathologies. Various are its beneficial properties: its habitual use reduces the presence of cholesterol defined "naughty" and increases the percentage of the "good one". Decreases by about 30% the possibility of heart attack and lowers arterial pressure. The polyphenols and the vitamin E, present in extra virgin olive oil, thanks to its antioxidant action, contribute to prevent arteriosclerosis and slow down the aging of cells. As reported by several studies, data exists, that put in relation, the use of extra virgin olive oil, with a reduction of some types of cancers.

## WAYS TO USE

Ideal for salads, roast meat, legumes and vegetables.

## CONSERVATION

Keep in a cool place, away from sources of light and heat.  
Reclose after use.

## SHELF LIFE

The undamaged product retains its quality properties for at least 18 months of its production.

# EXTRA VIRGIN OLIVE OIL FLAVUS



## PACKAGING

Characteristics of the container, type of material and / or constituents of packaging:

<b>Format:</b>	Bottle 500ml	Tin 1 Lt.	Tin 5 Lt.
<b>Pieces for carton:</b>	12	16	4
<b>Stratum Pallet:</b>	168	224	48
<b>Pallet:</b>	1620	896	192

## ALLERGENS

Within the meaning of current regulation (Reg. UE n. 1169/2011 attachment II), declaring that in this product **are not present allergens** provided for by community and national regulation.

**Hygienic and sanitary regulation:** all products are realized in the laboratory with HACCP, certification that respect all the dictates of the hygienic-sanitary regulation. (Legislative decree 193/07).

## NUTRITIONAL VALUES FOR 100g OF PRODUCT

**energy value:** 3700 Kj / 900 Kcal

**protein:** 0g

**carbohydrates:** 0g / of which sugars: 0g

**total fats:** 100g

**of which:**

**saturated:** 14g

**monounsaturated:** 75g

**polyunsaturated:** 10g

**cholesterol:** 0mg

**fiber:** 0g

**sodium:** 0g