

## INGREDIENTS

Green olives 65%, water, salt, vinegar.

## ORIGIN

The olive tree is the mediterranean plant for excellence. Cultivated in countries with a mild and temperate climate, belongs to the family of "Oleaceae" and has a department unmistakable, convoluted and decayed as is. The cultivation of the olive tree provides for many complex operation, to achieve the greatest possible amount of the fruits: the olives. these are squeezed to get the oil or, maturation forwarded, are put in special containers with brine government, for periods ranging from 8 to 10 months.

## PRODUCTION ZONE

The Nocellara Etnea is a widespread variety on slopes Catanians, but there are also a large number of plants of this variety in the province of Syracuse and Ragusa. It is a variety that used prevalently to produce table olives.

**Cultivar:** Nocellara Etnea.

**Altitude:** 500/600meters above the sea level.

**Harvesting period:** September / October.

**Harvesting system:** Picking hand.

## VISUAL ASPECT

In these olives stands out immediately the yellow-green color. The fruit is of the form ellipsoidal-elongated with a pointed apex. The surface is sprinkled with freckles very big also visible in the mature drupes. Characteristic of the variety Nocellara Etnea.

## FLAVOR

In the mouth feels a pulp filled, compact and crisp. On the palate is felt a tip of sweet with a slight hints of bitter and spicy.

## PROPERTY

The olives are a food with a high content in lipid complex energetic, the so called triglycerides. Its composition in monounsaturated fatty acids have a positive effect on cholesterol metabolism. The olives also contain fat soluble vitamins, polyphenols and phytosterols, all elements of the metabolic functions, know for the high antioxidant power, that plays a essential role in diseases cardiovascolarie.

## PACKAGING

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

Format:	Jar 212ml	Jar 314ml	Vacuum bags 750g
<b>Drained net weight:</b>	130g	180g	500g
<b>Pieces for carton:</b>	12	12	19
<b>Stratum pallet:</b>	108	108	152
<b>Pallet:</b>	1620	1620	1216

Vacuum bags 1,5 Kg	Bucket 5Lt.	Bucket 8Lt.	Bucket 20Lt.
1 Kg	3 Kg	5 Kg	13Kg
10	1	1	1
140	24	15	8
560	144	60	40

# GREEN OLIVES IN BRINE



## WAYS TO USE

Excellent to be present at the table at any time, for a snack or for a quick drink.

## CONSERVATION

To the opening of the product, it presents in its conservation liquid, water, salt and vinegar. After opening, bridge the olives with addition of brine and put them in the fridge, for an optimal conservation. It is possible to keep the product at ambient temperature, having the foresight to consume it in a short time to prevent the degeneration.

## SHELF LIFE

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

## 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 regulations:** 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

**carbohydrates:** 2,8 g / **of which sugars:** 0,3 g

**total fats:** 19,5 g

**saturated fats:** 9,2 g

**protein:** 1,5 g

**salt:** 4,6 g

**fiber:** 3,2 g

**energy value:** 832 Kj / 199 Kcal