

BENZA

Frantoiani dal 1853

BENZA – Cento%Cento – extra virgin olive oil



TECHNICAL DATA:

Superior category olive oil obtained directly from olives and only by mechanical processes.

PRODUCTION PLACE: Italy

OLIVE-PRESSING METHOD: modern olive press

TYPE OF MILLING: continuous cycle, cold extraction

TIME BETWEEN PICKING AND PRESSING: 12/24 hours

ORGANOLEPTIC CHARACTERISTICS:

OLFACTION: fresh fruity with herbaceous notes.

FRAGRANCE: Medium fruity with vegetal notes, present and harmonic bitter and spicy.

FRUITY TYPE: medium.

COMBINATION:

It's an oil good for all uses, both raw and cooked. Particularly delicate, it's suitable for salads, vegetables, soups, grilled meats and tartare.

AVERAGE NUTRITIONAL VALUES FOR 100 g

Energy	3387 Kj – 824 Kcal	Carbohydrate, total	0 g
Fat, total	91,6 g	Sugar	0 g
Saturated fat	14,0 g	Protein	0 g
		Sodium	0 g

To be stored in a dark and dry place, away from heat sources.

PACKAGING:

Glass bottle of 0,500 l

Glass bottle of 1 l

Can of 5 l