

OLIVE POMACE OIL

It can resist very high temperatures. Very suitable for cooking and as an ingredient in bakery products. Thanks to its neutral taste, this oil can also be used as dressing on foods whose taste is preferred not to be altered.

Front Label:

OLIVE POMACE OIL

PRODUCED AND PACKED

IN EUROPEAN UNION

Cholesterol free

5 L e

Back label

OLIVE POMACE OIL

Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive oil and oils obtained directly from olives.

Nutrition Facts

Average values for 100 ml

Energy 3378 kJ / 822 kcal

Fat 91,3 g

di cui/of which/davon:

- saturates 14 g
- monounsaturates 66,3 g
- polyunsaturates 11 g

Carbohydrates 0 g

of which:

Sugar 0 g

Protein 0 g

Salt 0 g

5 L e

Packed by:

OLIO DANTE S.p.A.

In the plant of

Via San Giuda Taddeo

82016, Montesarchio (BN)

ITALY

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Store tightly closed, in a cool and dry place, protected from light.

Production date/Best Before/Lot Code: