Herdade da Figueirinha

It features fresh aroma of fruity and slightly spicy intense.

ESPECIFICATION	OLIVICULTURE	SOIL
Extra Virgin	Artur Estevão	Clayey

SERVICE

The use of virgin olive oil does not require any preparation or treatment. It is eaten raw in salads and starters or cooked with food it is seasoning. Aromatic and nutrirional characteristics of virgin olive oil recommended in any diet, including children, the elderly and at-risk population.

Mostly cobrançosa.	Continuous centrifuge cold. **Unfiltered.**

Acidity - 0,2 (máx.)
Index of Peroxides - (meq. O2 Kg -1) – 20 (máx.)
Absorbance (K 232) - 2,50 (máx.)
Absorbance (K 270) - 0,22 (máx.)

BOTTLE **250ML** = 0,52KG - EAN: 5608286116825; BOX 21CMx16CMx25CM = 12x250ML = 6,4KG; PALLET: 80CMx120CMx130CM = 120 BOXES = 791,3KG

BOTTLE **500ML** = 0,80KG - EAN: 5608286116832; BOX: 26CM X 20CM X 30CM =12 X 500ML = 10,10KG; PALLET: 80CMx120CMx170CM = 90 BOXES = 932,3KG

BOTTLE **750ML** = 1,18KG - EAN: 5608286116801; BOX: 22CM X 15CM X 33CM = 6 X 750ML = 7,1KG; PALLET: 80CMx120CMx150CM = 100 BOXES = 733,3KG

BOTTLE **3000ML** = 2,9KG - EAN: 5608286116863; BOX: 26CM X 26CM X 37CM = 4 X 3000ML = 11,6KG; PALLET: 80CMx120CMx150CM = 48 BOXES = 580,1KG

BOTTLE **5000ML** = 4,65KG - EAN: 5608286116870; BOX: 33CM X 17CM X 32CM = 2 X 5000ML = 9,6KG; PALLET: 80CMx120CMx160CM = 68 BOXES = 676,1KG