



Figueirinha Olives

In the Alentejo olives have always been essential, either to add to meals or as a snack, accompanied by a glass of white or red wine.

TIPE

Mixed Shredding

OLIVICULTURE

Artur Estevão

SOIL

Clayey

SERVICE

Needing no preparation or treatment, they can be eaten raw in salads and starters.



Cobrançosa



Produced from fresh product.

MICROBIOLOGICAL PARAMETERS

- Total germs** - $<1 \times 10^5$ ufc/g
- Molds** - $<1 \times 10^5$ ufc/g
- Yeast** - $<1 \times 10^5$ ufc/g
- Total coliforms** - $<1 \times 10^5$ ufc/g

AVERAGE NUTRITIONAL VALUES Ø / 100 G

- Energ** - 892 kj / 217 kcal
- Lipids** - 22,4g
- of which saturated** - 3,5g
- Carbohydrates** - $<0,10$ g
- of which sugars** - $<0,10$ g
- Proteins** - 2,0g
- Salt** - 3,0g