



MARFUGA® EXTRA VIRGIN OLIVE OIL

MARFUGA® extra virgin olive oil is obtained through cold extraction of selected olives at the ideal ripening point in a continuous process. The characteristics of the soil, the cultivars, the agronomic methods, the harvest and the extraction process convey a green hue and a rotound, elegant smell to this extra virgin olive oil. It has a delicately fruity flavor, good intensity and persistence with mildly peppery, bitter after-taste

HARVEST:

10 November to 31 December

CULINARY ADVICE:

It blends well with all condiments with great versatility used RAW. In cooking it is best used in sauces and fried food.



DATA SHEET

Format	Bottle 0,25 Lt	Bottle 0,50 Lt	Bottle 0,75 Lt	Can of 3 Lt	Can of 5 Lt
Pieces per box	20	20	12	4	4
Box dimensions	L31xW26xH25	L38xW30xH31	L26xW35xH36	L32xW27xH23	L31xW26xH33
Box gross weight	10,33 Kg	19,2Kg	19,2 Kg	14 Kg	22Kg
No. of boxes per euro pallet layer	10	8	8	10	10
No. of layers per europallet	6	4/5	4/5	5/6	4
Expiry date	18 months from packaging date	18 months from packaging date	18 months from packaging date	18 months from packaging date	18 months from packaging date

