

At Gaia Kallisti, we hand pick exquisite Chalkidiki Green Olives from our Farm and extract this superior quality, first cold pressed, EVOO, within hours of handpicking at temperatures below 27°C. This golden elixir has been awarded internationally in competitions for taste, quality and health benefits.

**Superior category olive oil obtained directly from healthy olives and solely by mechanical means**

Ελαιόλαδο ανωτέρας κατηγορίας που παράγεται απ'ευθείας από ελιές και μόνο με μηχανικές μεθόδους

ORGANOLEPTIC CHARACTERISTICS

|                |            |
|----------------|------------|
| acidity        | 0,35-0,7%  |
| K270           | < 0,22     |
| K232           | < 2,50     |
| D.K            | < 0.01     |
| Peroxide value | < 20 meq   |
| Waxes          | < 100mg/kg |

store in a cool and dry place

best before: see bottom

NUTRITION FACTS

|                             |                |
|-----------------------------|----------------|
| SERVICE SIZE 100ML          | (91,6g)        |
| Energy                      | 3450KJ/824kcal |
| Total fat (21%)             | 91,6gr         |
| Saturated fat               | 12,6gr         |
| Polyunsaturated fat         | 6,8gr          |
| Monounsaturated fatty acids | 72,2gr         |
| Cholesterol                 | 0mg            |
| Sodium                      | 0mg            |
| Total carbohydrate          | 0mg            |
| Protein                     | 0mg            |

EL-40730



www.gaiakallisti.gr  
☎ 0030 2374023855  
✉ info@gaiakallisti.gr  
f fbpge: @gaiakallisti

Producer: Fanis Giachos,  
Halkidiki-Greece  
Packaged by: EVOO Bottling  
Company, Kalyves, Halkidiki