Ελαιόλαδο ανωτέρας κατηγορίας που παράγεται απευθείας από ελιές και μόνο με μηχανικές μεθόδους.
Superior category olive oil obtained directly from olives and solely by mechanical means.
ΔΙΑΤΡΟΦΙΚΗ ΔΗΛΩΣΗ ΑΝΑ 100ml
NUTRITION DECLARATION PER 100ml
Ενέργεια / Energy: ... 3389KJ / 824 Kcal
εκ των οποίων / of which:
Λιπαρά / Fats: 92g
·Κορεσμένα / Saturated fat 13g
·Μονοακόρεστα / Monounsaturated fat....73g
·Πολυακόρεστα / Polyunsaturated fat 6g
Υδατάνθρακες / Carbohydrates: 0g
εκ των οποίων / of which:
·Σάκχαρα / Sugars 0g
Πρωτεΐνες / Proteins:....0g
Αλάτι / Salt: 0g
Υπεροξείδια / Peroxide Value: 20mEqO2/kg
Κηροί / Wax content: ....≤150mg/kg
K270: ....≤0.22
K232: 2.50
ΔK: 0.01
FLY ON BOARD
BEST BEFORE: 31/07/2026
EL40687

POSITIVE ATTRIBUTES

Fruity: It involves all olfactory sensations. It derives from healthy, fresh olive fruits and it is the first thing we can directly perceive through the nose. It is the most important attribute in the assessment process, because if it is not detected, an olive oil cannot be classified as extra virgin or virgin.

Bitter: Characteristic primary taste of olive oil obtained from green olives. It results from the action of phenolic substances (mainly oleuropein) and we can perceive it, depending on its intensity, through the entrapped tasting nipples on the V region of the tongue. It gradually disappears aftertasting and in no case can it be considered as a defect.

Spicy: Bitting tactile sensation characteristic of early harvest olive oils, deriving from olives that are still unripe. It results from the action of certain phenolic substances (mainly oleochantal), can be perceived in the entire oral cavity, starting with the pharynx, and gradually disappears after tasting.

physis
TRADITIONAL PRODUCTS
of CRETE
By Antonarakis Family