


 Fresh Pearls		PRODUCT SPECIFICATION SHEET EXTRA VIRGIN OLIVE OIL FRESH PEARLS		 FT 05 (08-08-2018)	
Product Description	EXTRA VIRGIN OLIVE OIL GARNISH PASTEURIZED				
Ingredients	85% Extra Virgin Olive Oil, water, gelling agent: alginate sodium and stabilizer: calcium chloride				
Manufacturing process	Made with the technique of "Encapsulation", which consists of the art of transforming liquid into spheres. It is mixed thoroughly with a liquid, preferably an oil, with alginate in a calcium bath. Automatically forms a film that is thick on the outside. The result is a sphere with internal liquid, stable in time.				
Organoleptic properties	Soft outside and slightly gelatinous texture. The film lets the flavors burst in the mouth. Yellow-green colour, translucent, typical of the Picual oil variety. Pleasant intense flavour, typical of the Extra Virgin olive oil Picual variety, with notes herbaces and a light aftertaste of bitter and spicy, enriched with great personality.				
Suggested use	Ideal for dressing any type of dish, either cold or hot such as salads, meats, fish, soups, creams...	Allergens	No allergens		
Shelf life	12 months from production date. Once opened consume within 15 days.	Storage conditions	Keep in cool and dry place, protected from direct light.		
GMO's	It does not contain genetically-modified organisms.	Gluten	Gluten Free		
Country of origin	Spain				

NUTRITION FACTS (per 100g)			
Energy	3146 kJ / 765 kcal		
Fat	85 g	<i>of which saturates</i>	14 g
Carbohydrate	0 g	<i>of which sugars</i>	0 g
Protein	0 g	Salt	0 g

Internal Code	Brand	N.W. Unit (g)	EAN 13	EAN 14	Units/Ct	Cts/Pallet
A52182	Fresh Pearls	50	8427610005218	28427610005215	6	800

SUPPLIER INFORMATION			
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