



OLIVE OIL & CÉDRAT (CITRON)



specification may change.

ORIGIN

An olive oil obtained by simultaneously crushing olives and fresh citrons. We have selected the citron, a citrus fruit ripened in the Corsican sun, for its exceptional fragrance, because it ripens in November, and for its ability to transfer all its tangy lemony aromas to the olive oil.

TASTING

This genuine fruit juice has a nose of citrusy notes. Possessing great finesse, Olive Oil & Citron pleasantly exhibits the full aromatic palette of citrus fruits: mandarin, lemon and grapefruit.

SERVING SUGGESTIONS

Olive Oil & Citron is a wonderful match for white meats such as veal and chicken and fish of course. We also recommend it with scallop carpaccio or pumpkin soup.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives and fresh citrons.
Ingredients	• Olive oil (90%), fresh citron (10%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Fresh citrons are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2020

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2018-05CED	EAN 3700786800227
Metal can 250ml	Case of 12	Ref. 2018-12CED	EAN 3700786800142

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 18g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g