



OLIVE OIL & GARLIC



Specification may change.

ORIGIN

An olive oil obtained by simultaneously crushing olives and fresh Piolenc garlic. In Provence, garlic is part of every meal, it's an essential ingredient. So we have bottled it for you.

TASTING

You will be surprised by the crispness and delicacy of the aromas. It conveys the precise flavours of fresh garlic.

SERVING SUGGESTIONS

For garlic-lovers, this garlic-flavoured olive oil can be used at all meals: on green salads, roast meats, and baked vegetables.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives and fresh Piolenc garlic
Ingredients	• Olive oil (97%), garlic (3%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Garlic is 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. 2018-05AIL	EAN 3700786800531
Metal can 250ml	Case of 12	Réf. 2018-12AIL	EAN 3700786800548

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 14g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : <0,01g