



## OLIVE OIL & GINGER



Specification may change.

### ORIGIN

An olive oil obtained by simultaneously crushing olives and fresh ginger. Olive Oil & Ginger is a project dear our hearts here at CastelaS.

Put simply, it's sheer bliss!

We use fresh ginger rhizomes and ripe-picked olives to offer you an olive oil with naturally exceptional aromas.

### TASTING

This oil has all the spicy intensity of ginger fused with great finesse. Its exotic, floral character will beguile your taste buds.

### SERVING SUGGESTIONS

Olive Oil & Ginger goes best with marinated fish, shellfish and thick vegetable soups.  
It is excellent on lentil salad!

### FEATURES:

<b>Origin</b>	• Product of France
<b>Type of olive oil</b>	• An olive oil made by simultaneously crushing olives and fresh ginger.
<b>Ingredients</b>	• Olive oil (90%), fresh ginger (10%)
<b>Extraction process at CastelaS mill</b>	• Fresh ginger rhizomes are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
<b>Storage</b>	• Keep in a cool place out of direct sunlight
<b>Best before date</b>	• 36 months after extraction. June 2020

### CONDITIONING:

<b>Bottle 250ml</b>	Case of 12	Ref. 2018-05GIN	EAN 3700786800234
<b>Metal can 250ml</b>	Case of 12	Réf. 2018-12GIN	EAN 3700786800159

### AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 15g -

Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g