



## Natural Extra Virgin Olive Oil Nutritional Information

### Health benefits:

- It's rich in Vitamin E, a powerful natural antioxidant
- Importantly, the natural free acidity is less than 0.8%
- It contains no cholesterol or sodium, reducing the risk of heart disease
- Enjoy a gourmet oil that is 100% natural, free of additives or preservatives

Product Name	Pack Size	Shrink Size	Product Code	Barcode	Outer Barcode
Vesuvio Extra Virgin Olive Oil	250ml	12x 250ml	250CAS	6009616070005	6009616070135
Vesuvio Extra Virgin Olive Oil	500ml	12x 500 ml	500CAS	6009616070012	6009616070142
Vesuvio Extra Virgin Olive Oil	1L	6 x 1 Lt	1LTCAS	6009616070036	16009616070033
Vesuvio Extra Virgin Olive Oil	5L	Single Units	5LTTIN	6009616070067	N/A
Vesuvio First Pressing	Limited release, contact Vesuvio for details.				

AVERAGE VALUES	PER 100ML	% RDA
Energy	3400 KJ	
Protein	0 G	0%
Carbohydrates	0 G	
Total Fat	92.0 G	
Of Which Mono Unsaturated Fatty Acids	67.3 G	
Of Which Poly Unsaturated Fatty Acids	8.0 G	
Of Which Saturated Fatty Acids	12.7 G	
Cholesterol	0 G	
Dietary Fibre	Trace	
Sodium	Trace	

#### STORAGE INSTRUCTIONS:

OLIVE OIL IS SENSITIVE TO AIR, LIGHT, TEMPERATURE AND HUMIDITY. STORE IN A COOL, DARK PLACE. CLOUDING MAY OCCUR AT LOW TEMPERATURES. DO NOT REFRIGERATE. As extra virgin olive oil has a smoking point of 210 °C, it can also be used for baking and cooking alike.

