



LIMITED EDITION

EXTRA VIRGIN OLIVE OIL

Santiago Limited Edition is a robust extra virgin olive oil blend characterized by the complexity of its tomato leaf and artichoke notes and aromas. This blend is obtained in limited quantity, with the best olives harvested each year. Its flavor is intense and persistent with a note of bitterness followed by a medium peppery finish. It is ideal to satisfy the most exigent consumers and olive oil lovers. It is an outstanding and worldwide awarded extra virgin olive oil.



TYPE OF OIL

Extra Virgin Olive Oil

VARIETIES

Arbosana, Koroneiki, Arbequina, Coratina

QUALITY CERTIFICATION

HACCP, BRC, KOSHER

CHEMICAL ANALYSIS

Maximum Acidity:	0,14%
Peroxide Index:	6,4
K 232:	1,53
K 270:	0,11
Delta K:	-0,004

FATTY ACID PROFILE

Oleic acid:	77,5
Myristic acid:	0,01
Palmitic acid:	11,6
Palmitoleic acid:	1,1
Stearic acid:	2,3
Linoleic acid:	5,6
Linolenic acid:	0,8
Arachidic acid:	0,4
Behenic acid:	0,1
Lignoceric acid:	ND

FORMATS

250 ml, 500 ml