



## PREMIUM EXTRA VIRGIN OLIVE OIL

Santiago Premium is a medium intensity extra virgin olive oil blend. In the nose it presents pleasant notes of sweet almond with a touch of green tomato. In the mouth it is very clean and with a persistent sensation of aromatic herbs and fresh almond. Its bitterness and pungency are pleasant and well balanced. It is an award winning extra virgin olive oil, extremely versatile that matches perfectly every kind of dish.



### TYPE OF OIL

Extra Virgin Olive Oil

### VARIETIES

Fratoio, Leccino, Arbequina

### QUALITY CERTIFICATION

HACCP, BRC, KOSHER

### CHEMICAL ANALYSIS

Maximum Acidity:	0,15%
Peroxide Index:	6,0
K 232:	1,66
K 270:	0,11
Delta K:	-0,003

### FATTY ACID PROFILE

Oleic acid:	73,8
Myristic acid:	0,01
Palmitic acid:	12,9
Palmitoleic acid:	1,2
Stearic acid:	2,0
Linoleic acid:	8,3
Linolenic acid:	0,7
Arachidic acid:	0,4
Behenic acid:	0,1
Lignoceric acid:	ND

### FORMATS

250 ml, 500 ml, 1000 ml