



PRODUCT
TECHNICAL SHEET

MOD: ST	
Ed. 01	Rev. 00
Date:08/02/2021	Pag. 1 of 1
Filled up and approved by QM	

OLIO EXTRA VERGINE DI OLIVA ITALIANO

Trading name	Oraczanum
Legal name	Italian Extra Virgin Olive Oil
Producer	FRANTOIO OLEARIO DIGLIO dal 1925 Via L. Bianchi, 39 – 82015 Durazzano (BN)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Item code	IDA0519
Ingredients	100% Extra virgin olive oil
Allergens	Absent
GMO	Absent
Additives	Absent
Shelf life	18 months after production
Preservatives	In a cool place, away from light and heat sources
EAN code	8011192003672
Quantity	500ml
Product description	Superior category olive oil obtained directly from olives and solely by mechanical means. Italian cold-extracted product.
Country of origin	Italy – Campania – Municipality of Durazzano (Benevento)
Altitude	Olive trees located in the hill at 200-300m above sea level
Olives harvesting	Harvesting is done by hand picking and mechanical aids
Harvesting period	Mid October - late November, when the olives reach the right stage of ripeness
Milling	The olives are pressed within 24 hours of collection at 'Pieralisi' premises in continuous cycle plant with cold extraction (T < 27°C)
Warehouse	In stainless steel containers placed in rooms with constant and controlled temperature, away from light and heat sources
Year of harvesting	2020/2021
Sanitary hygiene control system	HACCP. Analysis of extra virgin olive oil performed in accredited laboratories
Background	ORACZANUM is an ancient Samnite territory, located between two mountain ranges that join the valley forming a gorge called 'Tagliola'. Some historians attribute the place where it occurred in 321 BC to the territory of Oraczanum. the battle of the Caudine Forks between the Samnites and the Romans. Subsequently, it is said that Oraczanum became the residence of a Roman general. As matter of fact, near the olive grove, you can still see the archaeological remains of an ancient Roman villa overlooking the area, where history and nature have their roots together. From this union comes the extra virgin olive oil Oraczanum.

-General information-

Type of packaging	Dark glass bottle of 500ml
Food suitability	Primary packaging suitable for food contact in compliance with current legislation
Lot code	Month / Year
Items per package	6 pieces

- Organoleptic characteristics-

Odour	Fruity, with hints of fresh grass
Flavour	Bitter, spicy, balanced
Colour	Golden yellow
Texture	Fluid, unfiltered (natural settling)

-Chemical characteristics -

Acidity	<0.20%
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- Average nutritional values per 100 gr of product-

Energy value	kJ	3378
	kcal	822
Fats	g	91.3
of which saturated fatty acids		14.5
of which monounsaturated fatty acids		67.4
of which polyunsaturated fatty acids	g	9.4
Carbohydrates	g	0
of which sugars	g	0
Fibers	g	0
	g	0
Proteins	g	0