

Technical Data Sheet:



ORGANIC HOT PEPPER DRESSING

with ORGANIC EXTRA VIRGIN OLIVE OIL



Ingredients:

- **ORGANIC HOT PEPPER (5%):**

Origin: **Italy**

- **ORGANIC EXTRA VIRGIN OLIVE OIL (95%):**

Harvest Area: **Palo del Colle (BA) – ITALY**

Altitude: **100m above sea level**

Harvest: **Mechanized**

Type of olives used: **80% Coratina – 20% Ogliarola** (The percentages may vary slightly depending on the campaign)

Processing: **Within 12 hours of harvesting, by Cold Extraction**

Acidity: **0.20 - 0.30** (The value fluctuates in this range depending on the year)

Polyphenols: **600mg/Kg – 950mg/Kg** (The value fluctuates in this range depending on the year)

Flavour intensity: **Intense fruity**

NO GMOs: Based on the indications provided by EC (*European Commission*) regulations no. 1829/2003 and 1830/2003 and subsequent amendments, the presence of genetically modified plants is not recorded for olive oils.

NO ALLERGENS: Based on the information provided by EFSA (*European Food Safety Authority*) for olive oils, the presence of allergens is not recorded, nor is this product included in the list of allergens of Directive 2003/89/EC and subsequent amendments.

SAN
DOMENICO



Nutrition Facts

Serving Size 1 tbsp (15mL)

Servings Per Container 33

Amount Per Serving

Calories 129 Calories from Fat 129

% Daily Value*

Total Fat 15 g 23%

Saturated Fat 2 g 10%

Trans Fat 0 g

Polynsaturated Fat 1 g

Monounsaturated Fat 12 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrate 0 g 0%

Protein 0 g 0%

Not a significant source of dietary fiber, sugar, Vitamin A, Vitamin C, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet.