

Head Office: 39 Stournari Str 10682, Athens, Greece Warehouse: 3 Al. Papagou str. 14122, Heraklion, Attica, Greece

www.arodama.com info@arodama.gr Tel +302103838124 Mob +306944671617

18 months







| NUTRITION VALUE /<br>ΔΙΑΤΡΟΦΙΚΗ ΑΞΙΑ | ANA          | PER /   |
|--------------------------------------|--------------|---------|
| ENERGY/ ENEPFEIA                     | 3389.2kJ/82  | 4.4kcal |
| <b>ΓΑΤ/ ΛΙΠΑΡΑ</b>                   |              | 91.6g   |
| OF WHICH / EK TΩN OΠO                | ΝΩΙΩΝ        |         |
| SATURATES/ KOPEZME                   | NA           | 12.8g   |
| MONO-UNSATURATES/                    | ΜΟΝΟΑΚΟΡΕΣΤΑ | 70.5g   |
| POLYUNSATURATES / IT                 | ΙΟΛΥΑΚΟΡΕΣΤΑ | 8.3g    |
| CHOLESTEROL / XOAYETEPOAH            |              | 0.0g    |
| CARBOHYDRATE/ ΥΔΑΤΑΝΘΡΑΚΕΣ           |              | 0.0g    |
| OF WHICH / EK TΩN OΠO                | ΟΙΩΝ         |         |
| SUGARS/ ZAKXAPA                      |              | 0.0g    |
| ΡΚΟΤΕΙΝ/ ΠΡΩΤΕΪΝΕΣ                   |              | 0.0g    |
| SALT/ AAATI                          |              | 0.0a    |

## **PREMIUM EXTRA VIRGIN OLIVE OIL**

Greece

Cretan island

## Storage conditions:

Serving

Suggestions:

Additional

Attributes:

**Country of Origin:** 

Keep in cool and dry place until date of expiration

Shelf life:

- Serve Arodama premium extra virgin olive oil with the traditional Greek salad made with fresh tomatoes, cucumber, green pepper, onion and feta cheese.
- For a spicier flavour, enjoy Arodama premium extra virgin olive oil on top of "Cretan Dakos" (baked barley bread) with chopped tomatoes, Cretan farmer's or goat cheese (called "xinomizithra"), olives and fresh oregano or crushed capers and fresh basil.
- 'kaperada' recipe: Choose rustic bread, preferably made with yeast. Cut thick slices and cook for 1-2 minutes until they begin to turn golden brown on both sides. Serve the bread hot, spreading over 1-2 tablespoons of Arodama premium extra virgin olive oil. For a spicier flavour, add a pinch of salt and finely sliced fresh oregano.
- Cretan Product, Mediterranean diet
- 100% natural no preservatives or additives
- Premium quality
- **Awarded**
- Tasteful and healthy
- Cold press extraction, low acidity 0,2-0,4 when bottled
- From Cretan Koroneiki olives, Kolymbari Chania origin
- Top quality, glass, dark coloured bottle to protect olive oil from light
- Silk printed label on the body of the bottle
- Wenge coloured, wooden cap with pyrography, including pourer.
- Safety thermo-capsule on the bottle-neck

Logistics **Unit specs Carton specs EU Pallet specs** 24x16x25 (LXWXH) 80x120x160 Item code: 30001 500 ml 6 items 6 layers / 126 cartons / 756 items 5200394300013 Gross weight: 0.98 kg Barcode: Gross weight: 6.0 kg Gross weight: 750 kg







