

# MANDARIN OLIVE OIL

EXTRA VIRGIN  
OLIVE OIL  
AND MANDARIN  
DRESSING



Produced with organically grown mandarins and Biancolilla olives, RAVIDA MANDARIN OLIVE OIL captures all the fragrance of Mediterranean mandarins.

#### VARIETY

Biancolilla olives and organic Nocellara mandarins.

#### PICKING TECHNIQUES

Hand-picked and with gentle mechanical shakers.

#### EXTRACTION TERMS

Immediate pressing in order to preserve aromas and nutritional properties.

#### PRESSING METHOD

Continuous cycle at controlled temperatures.

**TASTE** Delicate, fruity, gently spicy, mandarin balm.

**AROMA** Intense tangerine zest, fresh clean finish.

**ACIDITY** 0.2%\*

#### STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat to prevent product oxidization.

#### SHELF LIFE

Use preferably 24 months from harvest.

#### NUTRITIONAL INFORMATION per 100ml

Energy: 3389 kJ - 824 Kcal | Fat: 91,6g - of which saturates: 14,2g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

#### SERVING SUGGESTIONS

*Try its enthralling aroma on white fish fillet, on a green leaf salad with the addition of orange zest, on a home made mayonnaise and shrimps. Add it to soy sauce for sushi and sashimi.*



**RAVIDA**  
IN MENFI SINCE 1773

BOTTLE	PRODUCT CODE	EAN CODE	PACKAGE
8.45 FL. OZ.	RVD-COILMAN250	8019995711251	12X250