

# ANTICO CASALE



Friday, August 25, 2023

# ANTICO CASALE

ITALY

PACKED IN ITALY



## **INGREDIENTS**

- ❖ 85% Refined Olive Pomace Oil
- ❖ 15% Extra Virgin Olive Oil

**COLOUR** > Yellow-Green

**TASTE** > Typical of olive oil

**APPEARANCE** > Clear at 20 Degree C (Eventual cloudiness after exposure to low temperature is natural)

**DESCRIPTION** > The Pomace is the “full-bodied” result of the pressing of the olives. Peels, kernels and pulp are pressed and then mixed with Extra Virgin Olive Oil to obtain this particular product rich in organoleptic properties. It is an oil with delicate organoleptic characteristics, devoid of bitter and spicy notes. Its sweetness is accompanied by a light and pleasant olive smell. Ideal for the most delicate palates that do not like the spicy and bitter notes of an Extra Virgin Olive Oil. Characterized by a particularly high smoke point, it maintains its quality unaltered at temperatures too high for other types of oil.

**ESPECIALLY GOOD ON** > It is an Oil particularly suitable for giving crunchiness for the production of Focaccia, Bread, Taralli and Biscuits. The neutral flavor of this product also makes it particularly suitable for seasoning raw and grilled. Its resistance to high temperatures makes it perfect for obtaining light and golden fried food.

Best Before Date > 30/09/2024

Bar Code > 8013423008951

Olive Pomace Oil 4lt