



**ITAWORLD**





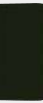
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\*The images and technical data are purely indicative and are subject to change without prior notice.

## Extra Virgin Olive Oil

Obtained through cold extraction, ensuring a balanced and fruity taste. Perfect for seasoning raw salads, vegetables, and Mediterranean dishes.







	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 1000 ml	12	14	6	84	1008	1300 KG
 3000 ml	4	16	5	80	320	1000 KG
 3000 ml	4	12	5	60	240	800 KG
 5000 ml	4	11	5	55	220	1150 KG



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## Extra Virgin Olive Oil 100% Italian

It has medium green aroma accompanied by fragrant vegetable notes of green leaves. The taste is homogeneous and harmonious, with notes of grass and almonds. It is suitable to be matched on meat, fish, vegetables, sauces, salads and soups.






	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG
 500 ml	6	21	4	84	504	462 KG
 1000 ml	6	16	5	80	480	720 KG
 3000 ml	4	11	5	55	220	715 KG
 5000 ml	4	11	4	44	176	925 KG



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## Extra Virgin Olive Oil Monocultivar Taggiasca

Exclusively from olives of the precious Taggiasca cultivar, small in size and with a sweet and balanced taste, this excellence comes from the yellow green color and the sweet and pleasantly fruity aroma.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG
 500 ml	6	21	4	84	504	462 KG
 1000 ml	6	16	5	80	480	720 KG
 5000 ml	4	11	4	44	176	925 KG



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## Flavored Extra Virgin Olive Oil Infused with Basil



It is the most delicate of our Infusion Oils. With its typical taste of basil, it is loved for its incredible freshness and authenticity.

### Ingredients

Extra Virgin Olive Oil 99%, Genovese Basil Infusion D.O.P. 1%.

### Nutrition Declaration

Energy 3389.2 Kj 824 Kcal, Fats 91.6 g of which saturated fatty acids 13.7 g, Carbohydrates 0 g of which sugars 0 g, Protein 0 g, Salt 0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG



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## Flavored Extra Virgin Olive Oil Infused with Lemon



A fresh note, an ideal product to accompany salads, fish, mixed grilled and for the preparation of desserts. The right acidity of lemon added to every dish.

### Ingredients

Extra Virgin Olive Oil 99%, Lemon Infusion 1%.

### Nutrition Declaration

Energy 3389.2 Kj 824 Kcal, Fats 91.6 g of which saturated fatty acids 13.7 g, Carbohydrates 0 g of which sugars 0 g, Protein 0 g, Salt 0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG



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## Flavored Extra Virgin Olive Oil with Chili



The first seasoning that gave rise to the possibility of combining oil with other products. A spicy seasoning that will give personality to every dish, enhancing and harmonizing the flavors.

### Ingredients

Extra virgin Olive Oil 98.8%, Peperoncino Flavour 1%, Hot pepper 0.2%.

### Nutrition Declaration

Energy 3389.2 Kj 824 Kcal, Fats 91.6 g of which saturated fatty acids 13.7 g, Carbohydrates 0 g of which sugars 0 g, Protein 0 g, Salt 0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG



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## Flavored Extra Virgin Olive Oil with Chilli & Garlic



Our garlic and chili flavored oil is a very appetizing and versatile seasoning. Used to flavor dishes based on seafood, legumes and tasty bruschetta.

### Ingredients

Extra virgin Olive Oil 98.8%, Peperoncino Flavor 0.7%, Garlic Flavor 0.3%, garlic and dried peppers 0.2%.

### Nutrition Declaration

Energy 3389.2 Kj 824 Kcal, Fats 91.6 g of which saturated fatty acids 13.7 g, Carbohydrates 0 g of which sugars 0 g, Protein 0 g, Salt 0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG



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## Flavored Extra Virgin Olive Oil with Truffle



It has a strong taste typical of truffles, a special product to be used in game cooking or in platters with the presence of cheeses.

### Ingredients

Extra Virgin Olive Oil 99.5%, Black Truffle 0.2%.

### Nutrition Declaration

Energy 3389.2 Kj 824 Kcal, Fats 91.6 g of which saturated fatty acids 13.7 g, Carbohydrates 0 g of which sugars 0 g, Protein 0 g, Salt 0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG



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## Flavored Extra Virgin Olive Oil with Mushroom



Characterized by the typical aroma of the local undergrowth that distinguishes it in the positive. A delicacy to enrich your dishes both at home and at the commercial level.

### Ingredients

Extra virgin Olive Oil 99.5%, Flavour Mushrooms 0.3%, Mushrooms 0.2%.

### Nutrition Declaration

Energy 3389.2 Kj 824 Kcal, Fats 91.6 g of which saturated fatty acids 13.7 g, Carbohydrates 0 g of which sugars 0 g, Protein 0 g, Salt 0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG



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## Balsamic Vinegar of Modena IGP

Balsamic vinegar of Modena, in the Emilia-Romagna region, Italy, is a famous and appreciated spice. Obtained through a long process of fermentation and aging of grape must, it adds flavor to any preparation.



### Ingredients

Boiled grape must, wine vinegar.

**Acidity: 6% MIN. - Density: 1.24**

### Nutrition Declaration

Energy 1120 Kj 263 Kcal, Fats 0 g of which saturated fatty acids 0 g, Carbohydrates 61 g of which sugars 61 g, Protein 0 g, Salt 0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 250 ml	12	24	6	144	1728	1037 KG



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## Pesto alla Genovese with Genovese Basil D.O.P.




Ideal for seasoning all types of pasta, flavoring with imagination many recipes. Only Genovese Basil D.O.P., certified and cultivated in Liguria, true Italian excellence appreciated all over the world.

### Ingredients

Extra Virgin Olive Oil 58%, Basilico Genovese D.O.P. 28%, pine nuts, Parmigiano Reggiano (**milk**, salt, rennet), garlic, salt, acidity regulator: citric acid.

### Nutrition Declaration

Energy 2633 KJ 630 Kcal, Fats 64,2 g of which saturated fatty acids 9,8 g, Carbohydrates 6,1 g of which sugars 1,4 g, Protein 6,6 g, Salt 3,5 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 500 Grams	6	17	6	102	612	561 KG



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## Pesto alla Genovese with Genovese Basil D.O.P. without Garlic




To give an unmistakable touch to every lunch, even for pesto without garlic we use only Basil Genovese D.O.P., a delicate, fragrant and creamy product at the right point.

### Ingrediente

Extra Virgin Olive Oil 58%, Genovese Basil P.D.O. 28%, pine nuts, Parmigiano Reggiano (**milk**, salt, rennet), salt, acidity regulator: citric acid.

### Nutrition Declaration

Energy 2633 Kj 630 Kcal, Fats 64.2 g of which saturated fatty acids 9.8 g, Carbohydrates 6.1 g of which sugars 1.4 g, Proteins 6.6 g, Salt 3.5 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 500 Grams	6	17	6	102	612	561 KG



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## Pitted Black Olives





With their strong aftertaste they give all the emotions typical of the flavor that recalls Liguria. The unique experience in the mouth released by this fantastic ingredient known all over the world.

### Ingredients

Extra Virgin Olive Oil 32%, Black Olives 60%, salt, aromatic plants: chili, thyme, rosemary, parsley, fennel in variable proportions, acidity regulator: citric acid.

### Nutrition Declaration

Energy 974 Kj 237 Kcal, Fats 25 g of which saturated fatty acids 4 g, Carbohydrates 2 g of which sugars 0.1 g, Proteins 1 g, Salt 4 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 750 Grams	6	17	6	102	612	561 KG
 5 KG	--	18	5	--	90	500 KG



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## Black Olives Pate




Soft and with a typical and intense aroma of olive, it is characterized in the mouth by its slight bitterness that blends with the more sweet and balanced notes.

### Ingredients

Extra Virgin Olive Oil 4%, Black Olives 93%, salt, acidity regulator: citric acid.

### Nutrition Declaration

Energy 1321 Kj 340.4 Kcal, Fats 36 g of which saturated fatty acids 6 g, Carbohydrates 3.5 g of which sugars 0.6 g, Proteins 0.6 g, Salt 3.0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 500 Grams	6	17	6	102	612	561 KG



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## Green Olives Pate




It is distinguished by its refined and delicious flavor, the green color embellishes various dishes making them unique and special. Perfect for appetizing when served on croutons or bruschetta.

### Ingredients

Extra Virgin Olive Oil 6%, Green Olives 90%, vegetable fibers, salt, acidity regulator: citric acid.

### Nutrition Declaration

Energy 1288 Kj 313.4 Kcal, Fats 33 g of which saturated fatty acids 5.5 g, Carbohydrates 3.5 g of which sugars 0.6 g, Proteins 0.6 g, Salt 3.0 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 500 Grams	6	17	6	102	612	561 KG



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## Sun-dried Tomatoes




With their drying they transmit a different emotion and a taste even more energetic transforming it into a fantastic all-Italian product. Perfect on their own, great to enrich with taste an aperitif and many recipes.

### Ingredients

Extra Virgin Olive Oil 35%, Sun-Dried Tomatoes 63%, Genovese Basil P.D.O., acidity regulator: citric acid.

### Nutrition Declaration

Energy 776.6 Kj 188.5 Kcal, Fats 16.5 g of which saturated fatty acids 2.5 g, Carbohydrates 7 g of which sugars 6.4 g, Proteins 3 g, Salt 2.72 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 500 Grams	6	17	6	102	612	561 KG



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## Sun-dried Tomatoes Cream




The sun-dried tomato cream is a tasty sauce with an intense and tasty taste. Its red and lively color encloses all the flavors and tastes that gives off the dried tomato.

### Ingredients

Extra Virgin Olive Oil 35%, Sun-Dried Tomatoes 21%, double concentrated tomatoes, green olive pulp, salt, herbs (chili pepper - oregano - parsley), acidity regulator: citric acid.

### Nutrition Declaration

Energy 862 Kj 209 Kcal, Fats 9.5 g of which saturated fatty acids 1.7 g, Carbohydrates 15.5 g of which sugars 11.5 g, Proteins 4 g, Salt 3.6 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 500 Grams	6	17	6	102	612	561 KG



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## Mediterranean Bruschetta




The perfect mix that generates the optimal seasoning for excellent croutons. The Italian flavor enclosed in a single jar characterized by the scents of our fantastic country.

### Ingredients

Extra Virgin Olive Oil 35%, Olives 45%, capers, sun-dried tomatoes, herbs (parsley, oregano, chili pepper, Provençal herbs in varying proportions), salt, acidity regulator: citric acid.

### Nutrition Declaration

Energy 1765 Kj 422 Kcal, Fats 42 g of which saturated fatty acids 6.9 g, Carbohydrates 6.9 g of which sugars 2.5 g, Proteins 2.6 g, Salt 3.8 g, Fiber 1.6 g.

	UNITS PER CASE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	UNITS PER PALLET	MEDIUM PALLET WEIGHT
 180 Grams	12	14	12	168	2016	605 KG
 500 Grams	6	17	6	102	612	561 KG



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# THANK YOU

In case of need or clarification do not hesitate  
to contact us.

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