

PICCANTOLIO

Chili flavored

“Picchantolio” is obtained by infusing chili pepper in extra virgin olive oil for a period of approximately three months. The result is an ideal oil to enhance any dish with spicy notes.



Oil Type: Seasoning based on Flavored Extra Virgin Olive Oil
Cultivar: Various native
Olive grove altitude: Lowland
Harvest period: November, December
Collection technique: Mechanic
Extraction system: Continuous planting, natural decanting and decanting
Filtering: By means of natural sheets
Flavoring: Extra Virgin Olive Oil, natural chili pepper extract, chili pepper infusion
Usage: On all dishes to "fire"
Shelf life: 24 months
Storage method: Store away from light and heat, in a dry environment, at a temperature between 55 °F and 77 °F.
Formats: 16,9 fl oz

	Primary packaging	Glass bottle	Packaging	Cardboard	Pallet	US (3 ft 3,4 in x 3 ft 11,2 in)
	Net content	16,9 fl oz	Unit for packaging	12	Layer Packages	10
	Lot	L. AA GGG Lettera	UPCA code	10894306000409	Pallet layers	6
	Product code	CB293USA	Inch size (W*H*D)	14,2 x 9,3 x 10,6	Packaging for pallet	60
	UPC code	894306000402	Weight lb	23,8	Units for pallet	720
	Inch size (W*H*D)	3,3 x 8,7 x 3,3			Pallet height in	63,8
	Net weight lb	1,01			Pallet weight lb	1459,4
	Gross weight lb	1,916				



NB: Images are provided for illustrative purposes only