



Black Truffle Oil of 100 ml. **(Tuber Melanosporum)**

The Black Truffle Oil (Tuber Melanosporum) is produced through a maceration of the olive oil with the Truffle Tuber Melanosporum, through an appropriate temperature process without external additives or chemical aroma.

The maturation without oxidation, its clean and exceptional aroma and the rapid volatility of the Black Truffle Oil allow its full tasting in dressings, carpaccios, always at the end of any culinary preparation. Do not dress one hundred percent with these products, it would be too strong for the purity and strength of them.

Ingredients

Extra virgin olive oil (first extraction in cold and without filtering), Tuber Melanosporum and aroma of Tuber Melanosporum

Physicochemical characteristics

| | |
|---|------|
| Acidity (%) | 0,2 |
| Peroxides Index (meq O ₂ / Kg) | 6,0 |
| Ultraviolet Absorption (K270) | 0,14 |
| Ultraviolet Absorption (K232) | 1,78 |
| Waxes (mg / Kg) | 28 |
| α-tocopherol (vitamin E) (mg / Kg) | 192 |
| Total phenols (mg / Kg) | 345 |

Profiles Fatty Acids (%)

| | |
|-----------------|-------|
| Saturated | 16,41 |
| Monounsaturated | 69,61 |
| Oléicos | 67,99 |
| Polyunsaturated | 13,95 |
| Linoleic | 13,00 |
| Linolenic | 0,95 |

Expiration: 2 years

Method of conservation: Dry place, without direct exposure to the Sun and at a temperature not higher than 25 ° C or lower than 12 ° C

Logistic

| Product | EAN Code | Unidades/Box | Box/Palet |
|-----------------------------|-----------------|---------------------|------------------|
| Black Truffle Oil of 100 ml | 8437012887596 | 24 | 108 |



Black Truffle Oil of 250 ml. (Tuber Melanosporum)

The Black Truffle Oil (Tuber Melanosporum) is produced through a maceration of the olive oil with the Truffle Tuber Melanosporum, through an appropriate temperature process without external additives or chemical aroma.

The maturation without oxidation, its clean and exceptional aroma and the rapid volatility of the Black Truffle Oil allow its full tasting in dressings, carpaccios, always at the end of any culinary preparation. Do not dress one hundred percent with these products, it would be too strong for the purity and strength of them.

Ingredients

Extra virgin olive oil (first extraction in cold and without filtering), Tuber Melanosporum and aroma of Tuber Melanosporum

Physicochemical characteristics

| | |
|---|------|
| Acidity (%) | 0,2 |
| Peroxides Index (meq O ₂ / Kg) | 6,0 |
| Ultraviolet Absorption (K270) | 0,14 |
| Ultraviolet Absorption (K232) | 1,78 |
| Waxes (mg / Kg) | 28 |
| α-tocopherol (vitamin E) (mg / Kg) | 192 |
| Total phenols (mg / Kg) | 345 |

Profiles Fatty Acids (%)

| | |
|-----------------|-------|
| Saturated | 16,41 |
| Monounsaturated | 69,61 |
| Oléicos | 67,99 |
| Polyunsaturated | 13,95 |
| Linoleic | 13,00 |
| Linolenic | 0,95 |

Expiration: 2 years

Method of conservation: Dry place, without direct exposure to the Sun and at a temperature not higher than 25 °C or lower than 12 °C

Logistic

| Product | EAN Code | Units/Box | Box/Palet |
|------------------------------|-----------------|------------------|------------------|
| Black Truffle Oil of 250 ml. | 8437003540202 | 12 | 144 |
