



## White Truffle Oil of 100 ml. (Tuber Magnatum Pico)

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

Maturation without oxidation, its clean and exceptional aroma and the rapid volatility of the White 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.

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### Ingredients

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

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### Physicochemical characteristics

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

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### Profiles Fatty Acids (%)

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

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**Expiration: 2 years**

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**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

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### Logistic

Product	EAN Code	Unit/Box	Box/Palet
White Truffle Oil of 100 ml	8437012887589	24	108

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## White Truffle Oil of 250 ml. (Tuber Magnatum Pico)

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

Maturation without oxidation, its clean and exceptional aroma and the rapid volatility of the White 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.

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### Ingredients

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

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### Physicochemical characteristics

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Acidity (%)	0,2
Peroxides Index (meq O <sub>2</sub> / Kg)	6,0
Ultraviolet Absorption (K <sub>270</sub> )	0,14
Ultraviolet Absorption (K <sub>232</sub> )	1,78
Waxes (mg / Kg)	28
α-tocopherol (vitamin E) (mg / Kg)	192
Total phenols (mg / Kg)	345

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### Profiles Fatty Acids (%)

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

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**Expiration:** 2 years

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**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

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### Logística

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Product	EAN Code	Units/Caja	Box/Palet
White Truffle Oil of 250 ml.	8437003540219	12	144

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