

## EXTRA VIRGIN OLIVE OIL





Alerya

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Our Extra Virgin Olive Oil, which has a maximum oleic acidity of 0.8%, is produced from ripe olives harvested between October and January every year either by using harvesting machines or by hand. The olives are pressed as soon as possible. During processing the olive paste's temperature is always maintained at 30 °C. With an eye to bring you the finest olive oil to your table, we put in our greatest effort from harvest to processing and from filling to packaging, to present the olive oil to your liking. This olive oil has an ideal pleasant taste suitable for both dressing salads and preparing a wide range of meals. You will feel the olive oil's richness in polyphenols and antioxidants once you taste it. Aler strives to maintain a standard aroma, flavor and taste in each bottle.



Packaging Material	Glass Bottle
Pieces per cases	12
Shelf Life	2 years
Gross Weight per case	10.35 kg
Eu Pallets Pallets	20 ft container (Non palletized)
Number an zon	



Net Conte	nt: 10	000mI/	34 Fl.Oz.	
Packaging	Materi	Pet	Pet	
Pieces per	cases	12	12 2 years	
Shelf Life		2 y		
Gross Weight per case			11.84 kg	
	Eu Pallets	Us Pallets	20 ft container (Non palletized)	40 ft container (Non palletized)
Number of cases	60	80	918	1452

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