



# AYMURA

## EXTRA VIRGIN

Type of Oil:	Extra Virgin Olive Oil.
Varieties:	Frantoio, Coratina, Arbequina.
Maximum Acidity:	0.3%.
Quality Certifications and Registrations:	BRC, APL, FDA.
Harvest Periods:	April to June.
Harvest Method:	Mechanical and continuous process.
Extraction Method:	Continuos centrifugal extraction system.
Region:	Mataquito Valley - Maule Region, Chile.

We play honest

Ethical Sourcing and Supply Chain Security



Environmental Sustainability



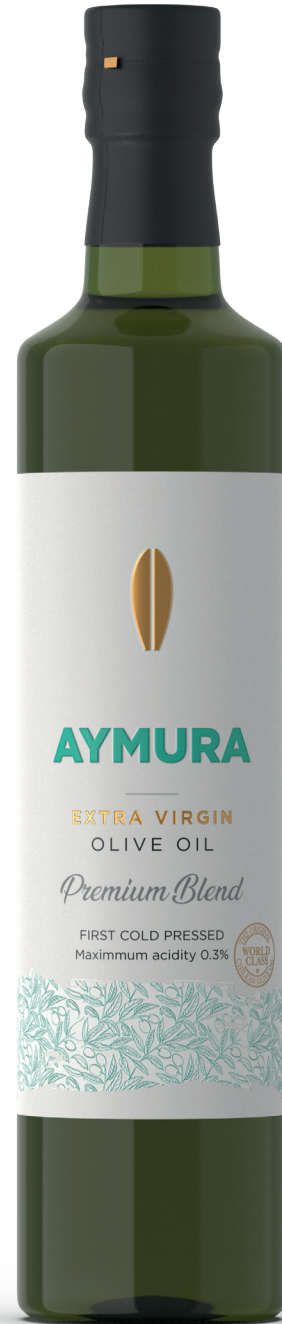
Social Sustainability



Health & Wellness



Food Safety



### Tasting Notes

Extra Virgin Olive Oil blend, whose varieties of olives are selected to obtain a balanced oil of the best level.

### Aroma

It has a medium fruity aroma with highlighting tones of herbs and fresh cut grass. It has subtle undertones of apple and tomato.

### Flavor

In mouth, it has a balance structure with a delicate texture in palate.

### TAMAÑOS DIPONIBLES



PET 5 Litros



1000C



500C



250C

	250ml	500ml	1000ml
CASE SIZE	250 x 160 x 209	300 x 188 x 248	340 x 246 x 325
BOTTLES PER CASE	12	12	12
CASES PER PALLET	192	110	56
PALLETS PER CONTAINER	10	10	10
CASES PER CONTAINER	1920	1100	560
GROSS CASE WEIGHT	6.23kg	10.02kg	18.90kg