



Serpa
Baixo-Alentejo
Portugal

The Koroneiki olive is a Greek variety, representing 2/3 of the olive groves in that country. Koroneiki olive oils have a high polyphenol content. In addition to being associated with many health benefits, as they are powerful antioxidants, they also make olive oil more stable by delaying its natural oxidation process.

It is a robust oil in terms of flavors. Fruity, with herbaceous and green apple notes, it also has a certain spicy and pleasant bitterness.

The harvest takes place in our olive grove, immediately followed by extraction, which is carried out solely by mechanical processes, cold (below 27°C), in order to preserve all the beneficial properties of the oil.

Herdade da Bica Extra Virgin Olive Oil is made with total quality control of its fruits.

Nutritional Declaration per 100ml

Energy: **3379 KJ / 821 Kcal**

Fat: **91,2 g**

Saturated fat: 13,1 g

Carbohydrates : 0 g

Sugars: 0 g

Protein: 0 g

Salt: 0 g

Analytical Data

Acidity (% oleic acid): **0,27%**

Peroxide Value (meq O₂/kg): **5,6**

UV coefficients

K232: **1,75**

K270: **0,17**

Δ K270: **<= 0,01**

Packaging presentation

Glass bottles: 250 ml e 500ml

Can: 1 l, 3 l e 5 l

Storage

Store in a cool place, free from foreign odors, away from light and heat.

As it is a natural and unfiltered product, it may present some turbidity and may solidify at low temperatures.

Validity

18 months