



ECO VIZCANTAR

THE OIL

Eco Vizcántar is an extra-virgin olive oil obtained from olives, using organic production methods, that is, methods which aim to grow and harvest prime produce while safeguarding the environment and preserving the soil's fertility. Organic agriculture makes optimum use of natural resources and avoids the use of synthetic chemicals.

Organic agriculture is a way of farming based on the following principles:

To grow food of a higher quality: in terms of nutritional value, in terms of flavour, in terms of health, and in terms of its impact on the environment.

To support and intensify the natural biological cycles within the agricultural system (relating to micro-organisms, the soil flora and fauna, and other plants and animals).

To maintain and increase the fertility of the soil and thus to contribute to long-term conservation.

To minimize all forms of contamination that could result from established agricultural practices.

To allow farmers to gain a satisfactory living out of the land, not only financially, but also in terms of labour satisfaction and by enjoying a healthy work environment.

To take into account the broad social and ecological ramifications of the agricultural system.

To take steps towards a production system that is entirely organic, socially just and ecologically responsible.



Eco Vizcántar is produced in line with these principles and carries, moreover, D.O. Priego de Córdoba certification, thus guaranteeing optimal nutrition, flavour and purity.

OLIVE PASTE AND OLIVE JAM

After experimentation and collaboration with "La Despensa" a company specializing in canned vegetables, we have developed an olive paste and olive jam, using the Manzanilla and Hojiblanco varieties. Only the best fruit is used and it is processed before it is ripe in order to maximize the content of anti-oxidants and to obtain the most pronounced aroma and flavour.

The ingredients of the olive paste comprise olives, capers, anchovies, extra-virgin olive oil and natural flavourings, principally thyme.

The paste can be used as an aperitif snack with wine, beer or other drinks, as a spread for canapés, in side-dishes for meat or fish dishes, as an afternoon-snack for children, etc.

The ingredients of the olive jam are olives, lemon and sugar.

The olive jam can be eaten with toast for breakfast. It is perfect with fresh white cheeses and is also suitable as a dessert ingredient.

The jam is packed with energy and nutritional value, and is therefore especially recommended for children going through fast growth phases.



Chemical analysis	
Maximum acidity	0.3°
Maximum Peroxide index	15 m.e.q. O
K270	=< 0.20
K232	=< 2.5
DK	=< 0.01
Wax	=< 250 mg/kg.
Impurities	=<0.1 %
Humidity	=< 0.1 %
Oleic acid	

Nutrition Facts	100 g.	Per Serving
Protein	3700kj-900kcal	518kj-126kcal
	0 g.	0
Total Fat:	100 g.	14 g.
Saturated	15 g.	2.1
Monounsaturated	73 g.	10.2
Poliunsaturated	12 g.	1.7
Cholesterol	0 mg.	0
Sodium	0 g.	0
Total Carbohydrates	0g.	0

BOTTLING AND PACKAGING (LOGISTICS)



BOX	Bottle 250 ml.	Bottle 500 ml.	Bottle 500ml.	Bottle 750ml
Items	12	12	12	12
Measures	28.9x22x20.6	28.9x22x26.8	25.1x18.6x28.5	31.4x23.6x32.8
Gross Weight	6.4	11.41	10.93	14.6
Net Weight	2.75	5.50	5.50	13.74
Litres	3.00	6.00	6.00	9.00
PALLET	120X80X118	120X80X123	120x80x158	120x80x179
Box per layer	5x14	4x12	5x19	4x12
Box Total	70	48	95	48
Items	840	576	1140	576
Gross Weight	463	547.68	1053.35	700.8
Net Weight	192.5	263.8	522.5	395.712
Litres	210	288	570	432



BOX	Olive Paste	Olive Jam
Ítems	12	12
Measures	30.3x23.6x10.2	30.3x23.6x10.2
Gross Weight	4.76	5.22
Net Weight	2.64	3.00
Litres	-	-
PALLET	120x80x158	120x80x158
Box per Layer	14x13	14x13
Box Total	182	182
Ítems	2184	2184
Gross Weight	881.32	965.04
Net Weight	480.48	546
Litres	-	-

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