

Molino

35185 - Picual Extra Virgin Olive Oil



Picual extra virgin olive oil from Molino, the second harvest label from premier olive oil producer O-Med in Andalusia, Spain. best when drizzled on tomato dishes, bitter and bold salad greens, grilled meats, salmon and pasta.



* Benefits

Molino is harvested in mid November with a low free acidity level of less than 0.1%. Produced by the makers of O-Med, Molino Picual has aromas of banana and tomato with a balanced cayenne pepper finish on the palate. This versatile EVOO can enhance a wide variety of dishes while also being an affordable cooking option direct from a single source grower & producer. While Molino Picual is an excellent option for sauting, frying, or poaching, it is best when drizzled on tomato dishes, bitter and bold salad greens, grilled meats, salmon and pasta.

Ingredients	Allergens
picual olives	Free From: Specifical control of the control of th

Nutrition Facts

Servings per Container 5 Serving size 100ML (100MLT)

Amount per serving Calories

828

Outoffes	020
% Da	aily Value*
Total Fat 92g	100%
Saturated Fat 13g	65%
Trans Fat	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

dry

Serving Suggestions

finishing oil, dressings, sauces, marinades, flavoring, baking

Prep & Cooking Suggestions

open and serve



Product Specifications

Brand	Manufacturer	Product Category
Molino	PHILOSOPHY FOODS	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	PAOM100291	35185			6/500 ML

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition	
11.11lb	6.36lb	Spain	No		

	Shipping Information						
Length Width Height Volume TlxHI Shelf Life Storage Temp From				Storage Temp From/To			
	7.5in	5in	12in	0.26ft3	45x4	475days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	828	Total Fat	92g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	13g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images						

