

José Andrés

504112 - Picual Extra Virgin Olive Oil



Picual Olive Oil gets its edge from the harsh climate of central Spain. The Picual olive produces an oil that is high in fatty acid, vigorous and fruity, with hints of green leaf, banana and mint and a slight peppery finish.



* Benefits

Picual gets its edge from the harsh climate of central Spain from which it hails. Grown on silvery gnarled branches, the Picual olive gives an oil that is vigorous and fruity, with hints of green leaf, banana and mint and a slight peppery finish. With an excellent fatty acid content, Picual stands up well in cooking; I love it to saut fish, or to add dimension to savory beef stew or lamb dishes. It is also a superior dipping sauce. Either way I know you'll see for yourself why it is the most popular olive varietal in the world.

Ingredients	▲ Allergens
Extra Virgin Olive Oil	Free From: Continue Continue

Nutrition Facts

Servings per Container 33 Serving size 1TBSP (1G24)

Amount per serving Calories

130

Calonies	130
%	Daily Value*
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Trans Fat 0g	
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%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Dry Storage UNIT UPC: 855985004112

Serving Suggestions

Ready to Eat , good for cooking and finishing dishes

Prep & Cooking Suggestions

No preparation instructions



Product Specifications

Brand	Manufacturer		
José Andrés	CASAS DE HUALDO S.L.		

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
855985004112	4112	504112	10855985004119		12/16.9 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22.7lb	12.6lb	Spain	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
9.05in	9.68in	12.91in	0.65ft3	12x6	273days	60°F / 77°F	





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Nutrition Analysis - By Measure

Calories	130	Total Fat	14g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	2.5g	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	

Additional Images





