Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

15045 09 May 2022 17 July 2023 507570ac690c4220af79348dbe12fbf1



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La Espanola Extra Virgin Olive Oil 1L

Short Product Name: Extra Virgin Olive Oil

Extra Virgin Olive Oil. Superior category olive oil obtained directly from olives and solely by mechanical means. Established in 1840, La Espanola is an iconic Spanish olive oil brand. The Extra Virgin Olive Oil is made from fresh olives grown in the Andalucia region in the south of Spain. It is 100% natural and stays fresh and traceable throughout the whole process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout throughout throughout throughout the process from the tree to the table of your kitchen. La Espanola traceable throughout throughout throughout throughout throughout throughout through the tree traceable throughout through throughout throughout throughout throughout throughout through the tree traceable throughout throughout throughout throughout throughout throughout throughout throughout throughout throughoublends the oils from Picual, Arbequina and Hojiblanca olives to create a delicious flavour which is fruity and slightly peppery.

Traded Unit GTIN: 18410660049766 Internal GTIN: 8410660049769 Supplier: Daybreak Foods Limited Suppliers Product Code: 15045

Reference Intake

Energy Fat Saturates Salt Sugars **3381**kJ 91.4g 12.8g O_g $\mathbf{0}_{g}$ **822**kcal 40% 131% 0% 0% of your reference intake.

Each 100g portion contains:

Typical values per 100g: Energy 3381kJ 822kcal

Nutritional Information

Typical Values	Per 100g
Energy	3381kJ 822kCal
Carbohydrates	Og
of which sugars	Og
Fat	91.4g
of which saturates	12.8g
Fibre	Og
Protein	Og
Salt	Og

Allergy Information



Does Not

Contain Cereal/Gluten

Contain

Fish



Contain

Eggs



Contain

Does Not

Peanuts

Does Not

Contain

Celery



Contain





Contain





Does Not Contain

Sulphu

Dietary Information

Key: Suitable for









Halal



Ingredients

Extra Virgin Olive Oil