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

15045 04 August 2025 04 August 2025 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 whole process from the tree to the table of your kitchen. The process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen. The process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen. The process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the whole process from the tree to the table of your kitchen traceable throughout the tree to the table of your kitchen traceable throughout the tree to the table of your kitchen traceable throughout the tree to the table of your kitchen traceable throughout the tree to the table of your kitchen traceable throughout the tree to the table of your kitchen traceable throughout throughout the tree to the table of your kitchen traceable throughout the traceable throughout the tree to the table of your kitchen traceable throughout the tree to the table of your kitchen traceable throughout the traceable throughout throughout the traceable throughout the traceable throughout the traceable throughout throughout the traceable throughout througblends 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: Supplier: Daybreak Foods Limited Suppliers Product Code: 15045

#### Reference Intake

#### Energy Fat Saturates Salt Sugars **3381**kJ 91.4g 12.8g O<sub>g</sub> $\mathbf{0}_{g}$ **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**





Contain Cereal/Gluten

Contain

Fish



Contain



Contain





Peanuts

Does Not

Contain

Celery



Contain





Contain





Contain Mustard

Contain Sulphu

# **Dietary Information**

Key: Suitable for









Halal



## **Ingredients**

Extra Virgin Olive Oil