Product Specification



Company Information

Company name Brand Brand symbol Activity Factory address Office address Telephone 1 Telephone 2 Mail Website

KALLAS NIKOLAOS - KOLETZAKIS EMMANOUIL OE CULTERRA OLIVE OIL Culterra disk inspired by the Phaistos disk Production/Standardization/Distribution of Extra Virgin Olive Oil Lagouta 703 00 Heraklion Crete Greece Irodotou 151 Heraklion Crete Greece +30 69 47 055 318 (Mr. Nikolaos Kallas) +30 69 42 844 195 (Mr. Emmanouil Koletzakis) info@culterra.gr www.culterra.gr

General Information

Product category Olive Oil Quality category Extra Virgin Designation of Origin 100% Lagouta 703 00 Minoa Pediados, Crete - Greece Olive variety 100% Koroneiki olive Production method Cold Extraction Harvest Period mid-October to mid-January Storage Store in a dark, dry and cool place. Fresh salad, grilled vegetables, fish, chicken, great for dipping with bread of fresh vegetables Product use Life-cycle 18 months

Description

The Culterra extra virgin olive oil is one of the highest quality olive oil in Greece. Its abundant flavor and pleasant scent make it an indispensable ingredient to our everyday nutritional routine. Our extra virgin olive oil is a natural juice of fresh and healthy Koronean olives with unparalleled flavor and distinct aroma. In Lagouta, a small traditional village located in Heraklion Crete, lay and bloom our olive trees among Minoan mountains where our oil is extracted from. The olive trees full of the juices and flavors of the Cretan earth grow day by day under the plentiful sun in 200m to 500m altitude.



Extra Virgin Olive Oil Quality Award



London international olive oil competition 2020 (London IOOC 2020) in quality category.

Berlin global olive oil awards 2021 (Berlin GOOA 2021) in quality category.

Nutritional Declaration per 100ml

Saturated12,8 gProteinMono-70,5 gSaltunsaturated20,5 gSalt	0g 0g
Poly-unsaturated 8,3 g	

Chemical Analysis

	Acidity	< 0.3 %
	Waxes	Max 250 mg/kg
副具	K270	< 0.22
	K232	< 2.50
	Peroxides	< 20 meq/kg
	Total Polyphenols	678,00 mg/kg

Organoleptic Analysis

Color	Gold Green
Scent	Fresh olive
Fruity	4,6/5
Spicy	4,5/5
Bitter	4,7/5

Certifications



TUV Austria Hellas ISO 22000



Verified member of the Agrinutritional cooperation of the region of Crete



DIO Inspection and Certification Organization of Organic Products