



**LUIGI TEGA**  
IL MONDO DELL'OLIO

# ARANCIA ROSSA

Oranges are sweet fruits with almost intoxicating floral aromas, widely used for a vast range of products, ranging from alcoholic beverages and liqueurs to fruit juices and jams. Restricting the use of oranges only to these products would be a shame. That's precisely why Luigi Tega created orange-flavored oil, to fully enhance the unique characteristics of this extraordinary fruit.



## HOW IS MADE

**Ingredients.** Extra virgin olive oil, blood-red orange.

**Origin of Oranges.** Sicily.

**Production Technique.** Simultaneous crushing of olives and oranges.

**Colour.** Orange

## CERTIFICATIONS

**Allergens.** None; never reported cases of allergy.

**OGM.** None.

## NUTRITION FACTS 100 ml

**Calories** 824 Kcal / 3389 Kj. **Fats** 91,6 g of which saturated 14 g, monounsaturated 70 g, polyunsaturated 7,6 g. **Carbohydrates** 0 g, of which sugar 0 g. **Proteins** 0 g. **Salt** 0 g. **Fiber** 0 g.

## PAIRINGS

**Fish.** Ideal to use raw on freshwater fish dishes such as trout or river salmon.

**Salads.** The perfect finishing touch to enrich winter salads based on oranges, walnuts and fennel.

**Sweets.** Original substitute for conventional saturated fats to prepare exquisite desserts with dark chocolate.

## STORAGE

Store in a cool, dry place, away from light and heat sources. To be consumed preferably within 18-24 months from the bottling date.

## FORMATI DISPONIBILI

0,10 L - 0,25 L



WHERE BLOOD  
ORANGES COME  
FROM TO CREATE  
OUR FLAVORED OIL

SICILY