



LUIGI TEGA

IL MONDO DELL'OLIO



MANDARINO VERDE

Originally the real name of the green mandarin is miyagawa and it is a citrus fruit of Chinese origin which has recently also been cultivated in Italy, particularly in Sicily. The miyagawa are harvested when their skin is still green and gradually tends to yellow and turn towards orange, just like the classic mandarin, it proves to be the ideal oil for lovers of citrus flavors in the winter and what makes the The difference in Luigi Tega oil is the careful selection of the best green mandarins towards the end of the olive oil season.

HOW IS MADE

Ingredients. Extra virgin olive oil, green tangerine.

Origin of the Tangerines. Calabria

Production Technique. Simultaneous crushing of olives and tangerines.

Colour. Golden

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

Ice cream. Perfect for creating or seasoning ice creams, giving a sweet and intensely fragrant taste.

Sweets. Ideal for preparing desserts instead of butter to prepare delicious chocolate brownies.

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.

AVAILABLE FORMATS

0,10 L - 0,25 L



WHERE DO GREEN MANDARINS COME FROM TO CREATE OUR FLAVORED OIL

CALABRIA