



**PARTHENIA**



# PRODUCTS CATALOGUE



PARTHENIA



# THE LIQUID GOLD OF THE MEDITERRANEAN



Olio Parthenia embodies an experience that goes beyond the simple product. A sensory journey rooted in the history, tradition, and pristine nature of the Mediterranean. Imagine sitting at sunset on a terrace overlooking the sea. A light breeze caresses your face, bringing with it the salty scent and the intoxicating scent of centuries-old olive trees. Before you, a simple bruschetta. But when you dip it in this oil, something magical happens.



PARTHENIA



# A PERFUME CAPABLE OF SURPRISING



A bouquet of fresh herbaceous notes, hints of unripe tomato, artichoke, and almond. A scent reminiscent of sun, earth, and life. Then the flavor, which envelops the palate with an unexpected complexity. A fruity, sometimes spicy, flavor with a bitter aftertaste that cleanses the mouth and invites you to try more. The perfect balance between sweetness and character, between delicacy and strength. This is more than just a condiment; it is the beating heart of the Mediterranean diet, recognized worldwide as a model of healthy eating. Its beneficial properties are countless: rich in antioxidants and polyphenols, this oil is not only a pleasure for the palate, but a true elixir of long life. It helps reduce "bad" cholesterol, protect the cardiovascular system, and fight cellular aging.

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# THE STORY

Every drop of this oil tells a story. The story of generations of farmers who, with passion and dedication, have cultivated and cared for olive trees. The story of expert, cold-pressed pressing, which preserves all its organoleptic and nutritional qualities intact. This is an oil that pairs perfectly with every dish, enhancing its flavors without ever overpowering them. It's the secret ingredient that transforms a simple salad into a masterpiece of flavor, adds a touch of elegance to a pasta dish, and elevates a grilled fish dish to an unforgettable experience.



# WHAT DOES IT MEAN TO CHOOSE PARTHENIA?

Choosing a Mediterranean olive oil means choosing quality, health, and tradition. It means bringing a piece of history, a sip of sunshine, and a concentration of well-being to your table. It's an investment in your taste, your health, and your happiness at the table.



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Extra Virgin Olive Oil - PARTHENIA



# Globale Trade Network



**CLASSIFICATION:** Blend of extra virgin olive oils originating from the European Union.

**INGREDIENTS:** 100% Extra Virgin Olive Oil The product does not contain allergens.

**NUTRITION FACTS:**

Energy	3404kj - 828
Fat	kcal 92 g
Of which saturates	13 g
carbohydrate	0 g
of which sugar	0 g
Protein	0 g
salt	0 g

COD.HS

1509 10





# Extra Virgin Olive Oil - PARTHENIA

FORMAT AVAILABLE	UPC CODE	ITF14	TMC SHELF LIFE	STORAGE METHODS
1 lt	0660111872646		18 months from the date of packaging	Room temperature 12/18°C
1 lt UNFILTERED	0660111872660			
3 lt	0660111872653			

SPECIFIC PACKAGING									
FORMAT AVAILABLE	TYPE	BOTTLE			CARTOON			UNITS FOR CARTON	
		DIAMETER	HEIGHT	WEIGHT	WEIGHT	FRONT	LENGHT		WEIGHT
1 lt	BOTTLE	8 cm	28 cm 32	1,35 kg	28,5 cm	27 cm	18 cm	16,2 kg	12
1 lt UNFILTERED	BOTTLE	9 cm	cm 26	1,54 kg	32,5 cm	37 cm	28 cm	18,6 kg	12
3 lt	CAN	L 9cm X F 15cm	cm	3,03 kg	27 cm	31,5 cm	19,5 cm	12,2 kg	4

PACKAGING:  
250-500-750ml-1lt

UVAG color glass bottle Gold screw cap in aluminium  
with pourer Heat-shrinkable pvc capsule

PACKAGING:  
3IT

Tinplate with plastic cap

Palletization							
FORMAT AVAILABLE	CARTONS FOR LAYER	BOTTLE FOR LAYER	N . LAYERS	CARTON FOR PALLET	BOTTLE FOR PALLET	WEIGHT PALLET	HEIGHT PALLET
1 lt	11	132	6	66	792	1120 kg	192 cm
1 lt UNFILTERED	11	132	6	66	792	1260 kg	215 cm
3 lt	19	76	6	114	456	1450 kg	176 cm



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# PARTHENIA OLIVE OIL



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