



AQUAMELA
BIO

* Olive Bella di Cerignola in salamoia
(DA AGRICOLTURA BIOLOGICA)



Available sizes



Jar
314 ml.



Jar
580 gr.



Tin
3 kg.

“Bella di Cerignola” Green Olives in Brine

The green olives are processed following a process known as “Alla Sivigliana”. Its name is due to the likely origins of this procedure, where a sodium solution is used to enable the raw olives to lose their bitterness.

Ingredients in a jar:

Green olives, water, salt, acidity regulator, citric acid, lactic acid;
Antioxidant used : L-ascorbic acid.

“Bella di Cerignola” green olives in brine:

- Variety : 100% “Bella di Cerignola” olives
- Harvest method : by hand
- Production : the olives are processed following a process known as “Alla Sivigliana”. It consists of calibrating, treating the olives with sodium hydroxide, washing, fermenting in brine. After the fermentation, desalinating and pasteurizing.

Organoleptic Characteristics:

- Color : straw yellow green
- Shape : oval, similar to a plum
- Texture : solid flesh

Culinary recommendations:

Ideal to serve as an appetizer or starter and to enrich a second course of meat.

Best before : 36 months for a sealed jar. Store the jar in a dry and fresh place away from sources of heat. Once opened, store the jar in a refrigerator.