

Bella di Cerignola green olives

**Description:** the cultivar of the Bella di Cerignola olives (known also as Olive di Spagna) is a cultivar with a Protected Designation of Origin (P.D.O.). They are cultivated in the area of Foggia province. Its cultivation in Puglia dates back to around 1400 a.c.

**Use:** the traditional way to use them is as appetizers or hors d'oeuvre, but also as side-dish with meat and cheese.

**Ingredients:** Bella di Cerignola green olives, water and salt.

Note: the citric acid is used only when the Ph value is higher than 4.5

**Physical and organoleptic features:**

Shape: elongated

Color: green

Aroma: typical

Flavor: sweet

**Production area:** Cerignola (FG)

**Packaging:**

Glass jar of 314 - 1.700 - 3.100 ml

Plastic bucket of 8,00kg - 16,00kg - 20,00kg

Available the natural version too, in 580 ml glass jar

	pcs. x box	box x row	box x pallet	row x pallet	pcs. x pallet
<b>314 ml</b>	<b>6</b>	<b>8</b>	<b>96</b>	<b>12</b>	<b>576</b>
<b>580 ml</b>	<b>6</b>	<b>8</b>	<b>96</b>	<b>12</b>	<b>576</b>
<b>3.100 ml</b>	<b>4</b>	<b>8</b>	<b>60</b>	<b>5</b>	<b>240</b>
<b>1.700 ml</b>	<b>6</b>	<b>12</b>	<b>40</b>	<b>5</b>	<b>240</b>

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AGRICOLTURA ITALIA



Mia Terra è un marchio di proprietà della Cager S.r.l. Unipersonale

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