

ARTICHOKES IN OIL 340g



NUTRITIONAL VALUES

Nutritional values are per 100g of product

AVERAGE VALUES	Per 100 g	
Energy	kcal	213
	kJ	991
Fatty substance	g	20,30
Saturated fats	g	2,29
Total carbohydrates	g	2,70
Total sugars	g	0,0
Protein	g	3,0
Salt	g	45
Fiber	g	3,5

ALLERGENS

ABSENT

TASTE NOTES

• VISUAL TEST

From the jar it is possible to identify all the ingredients. In fact, one can see the green of the mint, the thin fillets of garlic lying in the jar, and the pieces of artichokes cut into wedges, all wrapped in the golden color of the extra virgin oil.

• OLFACTORY TEST

Upon opening, one immediately smells the scent of oil and mint and garlic only upon tasting does one savor the enveloping taste of the artichoke, which is crisp and calloused.

• TASTE TEST

Traditional and pleasant taste of artichoke with mint and garlic all in the right balance.

PAIRINGS

Artichokes in oil can be eaten as a quick appetizer, or it becomes the absolute star on toasted or roasted bread in winter on bruschetta; it can also accompany excellent main courses of meat.

BRAND	LUISA PANTALEO
INGREDIENTS	Artichokes*, organic extra virgin olive oil*, garlic*, mint, vinegar* and salt *from organic farming
	One of the added values of our pickles in oil is definitely the use of organic extra virgin olive oil as the preserving liquid for the product. This oil represents an excellent seasoning so the product inside should not be drained. Made in Italy and organic, it also gives the preparations the flavors absorbed inside the jar.
FORMATS E PRODUCT CODE	340 g glass jar CARSTB2-8057093230564
SHELF LIFE	36 months
PRODUCTION TECHNIQUES	For the production of artichokes in oil, after well washed, and hulled, the artichokes are placed in water and lemon to prevent them from browning due to natural oxidation. After that they are blanched in water and vinegar and salt, on average, for about two and a half minutes. And after being properly dried the artichoke pieces are put into jars seasoning them with mint and garlic, then covered with oil until the jars are full. The closed jars are placed in the baskets for pasteurization where they remain immersed for 7 minutes in water brought to a temperature of 102°C, until a temperature of 87°C is reached at the core of the product itself.
HANDLING AND STORAGE	Keep away from sources of light and heat. Store the product in rooms in good hygienic conditions and out of direct sunlight. Do not extend storage beyond the maximum shelf life indicated on the package. Packaging is fragile because the material used is glass, which cannot withstand excessive shock or static loads. Avoid stacking more than 10 boxes, bumping or tipping the packaging. If a box is tipped over, check the condition of the packages contained inside (there should be no cracks, chips, cracks, dents in the lid, etc.). If the package is not intact, send for disposal. Once the jar is opened, consume the product within 10 days and store it in the refrigerator at a temperature of +4°C.
PACKAGING MATERIALS	The product is packaged in clear glass jars intended for food use. The lids are made of steel with a food-grade rubber membrane that ensures the package is watertight and prevents direct contact of the product with metal.

EGGPLANT IN OIL 314g



NUTRITIONAL VALUES

Nutritional values are per 100g of product

AVERAGE VALUES	Per 100 g	
Energy	kcal	106
	kJ	444
Fatty substance	g	8,47
Saturated fats	g	1,18
Total carbohydrates	g	8,01
Total sugars	g	2,94
Protein	g	0,76
Salt	g	20
Fiber	g	0,8

ALLERGENS

ABSENT

TASTE NOTES

• VISUAL TEST

From the jar it is possible to identify all the ingredients. In fact, one can see the green of the mint, the red of the chili pepper, and the eggplant fillets lying in the jar, all wrapped in the golden color of the oil.

• OLFACTORY TEST

Upon opening, one immediately smells the scent of oil and mint and garlic only upon tasting does one savor the taste of eggplant.

• TASTE TEST

Traditional and pleasant taste of eggplant with mint garlic and chili all in the right balance.

PAIRINGS

Eggplant in oil can be eaten as a quick appetizer during the summer but becomes the absolute star on toasted or roasted bread in winter on bruschetta; it can also accompany excellent main courses of meat.

BRAND	LUISA PANTALEO
INGREDIENTS	Eggplant*, oil*, garlic*, chili pepper*, mint*, vinegar* and salt *from organic farming
	One of the added values of our pickles in oil is definitely the use of organic extra virgin olive oil as the preserving liquid for the product. This oil represents an excellent seasoning so the product inside should not be drained. Made in Italy and organic, it also gives the preparations the flavors absorbed inside the jar.
FORMATS E PRODUCT CODE	314 g glass jar MEZSTO-805709323105
SHELF LIFE	24 months
PRODUCTION TECHNIQUES	For the production of eggplant in oil, after the product is well washed, and peeled, it is macerated in vinegar and salt, on average, for about two and a half minutes. The eggplants thus treated are then pressed to remove excess water, the resulting product is placed in jars seasoning it with garlic mint and chili pepper, then covered with oil until the jars are full. The closed jars are placed in baskets for pasteurization where they remain immersed for 7 minutes in water brought to a temperature of 102°C, until a temperature of 87°C is reached at the core of the product itself.
HANDLING AND STORAGE	Keep away from sources of light and heat. Store the product in rooms in good hygienic conditions and out of direct sunlight. Do not extend storage beyond the maximum shelf life indicated on the package. Packaging is fragile because the material used is glass, which cannot withstand excessive shock or static loads. Avoid stacking more than 10 boxes, bumping or tipping the packaging. If a box is tipped over, check the condition of the packages contained inside (there should be no cracks, chips, cracks, dents in the lid, etc.). If the package is not intact, send for disposal. Once the jar is opened, consume the product within 10 days and store it in the refrigerator at a temperature of +4°C.
PACKAGING MATERIALS	The product is packaged in clear glass jars intended for food use. The lids are made of steel with a food-grade rubber membrane that ensures the package is watertight and prevents direct contact of the product with metal.

CONFECTURE OF FIG BLOSSOM 230g



NUTRITIONAL VALUES

Nutritional values are per 100g of product

AVERAGE VALUES	Per 100 g	
Energy	kcal	159
	kJ	-
Fatty substance	g	0,2
Saturated fats	g	0,01
Total carbohydrates	g	41,20
Total sugars	g	43,4
Protein	g	0,6
Salt	g	-
Fiber	g	2,10

ALLERGENS

ABSENT

TASTE NOTES

• VISUAL TEST

Gelatinous, yellow/brownish in color.

• OLFACTORY TEST

Upon opening, the scent of flowering fig is immediately noticeable, and later the light fragrance of lemon stands out on the nose.

• TASTE TEST

Mild taste.

PAIRINGS

This jam goes well with spicy and semi-spicy cheeses.

BRAND	LUISA PANTALEO
INGREDIENTS	Florone figs*, lemons and sugar *from organic farming
FORMATS E PRODUCT CODE	230 g glass jar CONFFIOB2-8057093231516
SHELF LIFE	36 months
PRODUCTION TECHNIQUES	Freshly harvested fiorone figs are used to make Fig Fiorone Jam. The florones, cut into small pieces, are covered with lemon juice and mixed with sugar and cooked over a very gentle flame. The pulp of the florones is then blended and the resulting product is stored in steel drums connected directly with the filling pump that fills the jars, which, in turn, are properly sealed with metal caps. The closed jars are placed in the baskets for pasteurization where they remain immersed for 15 minutes in water brought to a temperature of 102°C, finally reaching a temperature of 87°C at the core of the product itself.
HANDLING AND STORAGE	Keep away from sources of light and heat. Store the product in rooms in good hygienic conditions and out of direct sunlight. Do not extend storage beyond the maximum shelf life indicated on the package. Packaging is fragile because the material used is glass, which cannot withstand excessive shock or static loads. Avoid stacking more than 10 boxes, bumping or tipping the packaging. If a box is tipped over, check the condition of the packages contained inside (there should be no cracks, chips, cracks, dents in the lid, etc.). If the package is not intact, send for disposal. Once the jar is opened, consume the product within 10 days and store it in the refrigerator at a temperature of +4°C.
PACKAGING MATERIALS	The product is packaged in clear glass jars intended for food use. The lids are made of steel with a food-grade rubber membrane that ensures the package is watertight and prevents direct contact of the product with metal.

TURNIP GREENS PESTO 200g



NUTRITIONAL VALUES

Nutritional values are per 100g of product

AVERAGE VALUES	Per 100 g	
Energy	kcal	891
	kJ	213
Fatty substance	g	17,1
Saturated fats	g	2,29
Total carbohydrates	g	1,8
Total sugars	g	1,0
Protein	g	1,4
Salt	g	0,0
Cholesterol	g	0,8

ALLERGENS	ABSENT
TASTE NOTES	
• VISUAL TEST	Turnip greens pesto has the characteristic green color of turnip greens.
• OLFACTORY TEST	Upon opening, one immediately smells the scent of turnip greens and lemon juice, followed by the aroma of garlic and almonds.
• TASTE TEST	Particularly strong taste.
PAIRINGS	Turnip Top Pesto is great for topping orecchiette, pasta, baked recipes, pizzas, panzerotti, etc.

BRAND	LUISA PANTALEO
INGREDIENTS	Turnip greens*, almonds, chili pepper*, oil, garlic, lemon juice*.
FORMATS E PRODUCT CODE	*from organic farming
SHELF LIFE	36 months
PRODUCTION TECHNIQUES	Freshly harvested turnip greens are used to make Pesto di Cime di rapa. After they are washed and cleaned of tougher stems and yellowed leaves, they are cooked in water previously brought to a boil. They are then drained and allowed to cool. Once cool, they are blended together with almonds, chilies, oil, garlic and lemon juice to obtain a cream. The resulting product is finally put into jars, which after being hermetically sealed are placed in pasteurization racks where they remain immersed for 15 minutes in water brought to a temperature of 102°C, until a temperature of 87°C is reached at the core of the product itself.
HANDLING AND STORAGE	Keep away from sources of light and heat. Store the product in rooms in good hygienic conditions and out of direct sunlight. Do not extend storage beyond the maximum shelf life indicated on the package. Packaging is fragile because the material used is glass, which cannot withstand excessive shock or static loads. Avoid stacking more than 10 boxes, bumping or tipping the packaging. If a box is tipped over, check the condition of the packages contained inside (there should be no cracks, chips, cracks, dents in the lid, etc.). If the package is not intact, send for disposal. Once the jar is opened, consume the product within 10 days and store it in the refrigerator at a temperature of +4°C.
PACKAGING MATERIALS	The product is packaged in clear glass jars intended for food use. The lids are made of steel with a food-grade rubber membrane that ensures the package is watertight and prevents direct contact of the product with metal.

SUN-DRIED TOMATOES IN OIL 314g



NUTRITIONAL VALUES

Nutritional values are per 100g of product

AVERAGE VALUES	Per 100 g	
Energy	kcal	258
	kJ	1079,47
Fatty substance	g	15,33
Saturated fats	g	2,97
Total carbohydrates	g	55,76
Total sugars	g	37,59
Protein	g	14,11
Salt	g	45
Fiber	g	-

ALLERGENS

ABSENT

TASTE NOTES

• VISUAL TEST

Immediately visible through the jar are the dried tomatoes in oil.

• OLFACTORY TEST

Scent of tomato.

• TASTE TEST

Delicate flavor with rustic connotation, extremely savory and sweet.

PAIRINGS

Dried Tomatoes have an intense yet rustic, very sweet taste that go well in the preparation of pasta toppings, baked recipes, sandwiches, pucce, etc.

BRAND	LUISA PANTALEO
INGREDIENTS	PENNY* tomato, EVO* oil, oregano *from organic farming
	One of the added values of our pickles in oil is definitely the use of organic extra virgin olive oil as the preserving liquid for the product. This oil represents an excellent seasoning so the product inside should not be drained. Made in Italy and organic, it also gives the preparations the flavors absorbed inside the jar.
FORMATS E PRODUCT CODE	314 g glass jar POSECSTB - 8057093230441
SHELF LIFE	24 months
PRODUCTION TECHNIQUES	Penny tomatoes are harvested ripe from the field and brought to the sorting place for the goods. Within 48 hours after harvesting, the best produce is sorted and carefully washed in special steel tanks. The tomatoes are cut and placed on trellises in the sun to allow the fresh product to dry. The tomatoes are covered with veils to protect them from the action of insects. When the dried tomatoes reach the desired dryness, they are washed and lightly boiled in water and vinegar. Then they are dried and jarred with oil and flavorings. The jar thus composed is placed in a pasteurizer for 10 min at about 85°.
HANDLING AND STORAGE	Keep away from sources of light and heat. Store the product in rooms in good hygienic conditions and out of direct sunlight. Do not extend storage beyond the maximum shelf life indicated on the package. Packaging is fragile because the material used is glass, which cannot withstand excessive shock or static loads. Avoid stacking more than 10 boxes, bumping or tipping the packaging. If a box is tipped over, check the condition of the packages contained inside (there should be no cracks, chips, cracks, dents in the lid, etc.). If the package is not intact, send for disposal. Once the jar is opened, consume the product within 10 days and store it in the refrigerator at a temperature of +4°C.
PACKAGING MATERIALS	The product is packaged in clear glass jars intended for food use. The lids are made of steel with a food-grade rubber membrane that ensures the package is watertight and prevents direct contact of the product with metal.

OLIVE AND ALMOND PATE 185g



NUTRITIONAL VALUES

Nutritional values are per 100g of product

AVERAGE VALUES	Per 100 g	
		kcal
Energy		1804
Fatty substance	g	45
Saturated fats	g	2,9
Total carbohydrates	g	4,7
Total sugars	g	3,8
Protein	g	1,6
Salt	g	0,02
Fiber	g	4,0

ALLERGENS

ABSENT

TASTE NOTES

• VISUAL TEST

Olive pate exhibits a dark brown color.

• OLFACTORY TEST

Upon opening, one can immediately smell the intense fragrance of olives.

• TASTE TEST

Sweet and lingering taste with acidulous notes.

PAIRINGS

Olive pate is excellent for seasoning meats, creating dry pastas or appetizers, or accompanying cheeses.

BRAND	LUISA PANTALEO
INGREDIENTS	Olive leccine*, mandorle* olio extra vergine di olive *da agricoltura biologica
FORMATS AND PRODUCT CODE	vaso in vetro da 185 g PATEOMB- 8057093230458
SHELF LIFE	24 mesi
PRODUCTION TECHNIQUES	For the production of "Olive Pate", leccine olives are used. After washing and drying them, they are passed through the pitting machine. The olive pulp and extra virgin oil is put into jars that after being hermetically sealed are placed in the pasteurization baskets where they remain immersed for 15 minutes in steam brought to a temperature of 102°C, until a temperature of 87°C is reached at the core of the product itself.
HANDLING AND STORAGE	Keep away from sources of light and heat. Store the product in rooms in good hygienic conditions and out of direct sunlight. Do not extend storage beyond the maximum shelf life indicated on the package. Packaging is fragile because the material used is glass, which cannot withstand excessive shock or static loads. Avoid stacking more than 10 boxes, bumping or tipping the packaging. If a box is tipped over, check the condition of the packages contained inside (there should be no cracks, chips, cracks, dents in the lid, etc.). If the package is not intact, send for disposal. Once the jar is opened, consume the product within 10 days and store it in the refrigerator at a temperature of +4°C.
PACKAGING MATERIALS	The product is packaged in clear glass jars intended for food use. The lids are made of steel with a food-grade rubber membrane that ensures the package is watertight and prevents direct contact of the product with metal.

PASSATA BLEND 490g



NUTRITIONAL VALUES

Nutritional values are per 100g of product

AVERAGE VALUES	Per 100 g	
Energy	kcal	20
	kJ	84
Fatty substance	g	0,18
Saturated fats	g	-
Total carbohydrates	g	3,0
Total sugars	g	3,0
Protein	g	0,94
Salt	g	0,1
Fiber	g	-

ALLERGENS

ABSENT

TASTE NOTES

• VISUAL TEST

Tomato puree with a deep red color.

• OLFACTORY TEST

Fresh tomato scent.

• TASTE TEST

Delicate flavor with rustic connotation, extremely savory due to the use of brackish water to irrigate the plant.

PAIRINGS

Suitable for meat and fish ragouts or even as a sauce for dressing pasta directly.

BRAND	LUISA PANTALEO
INGREDIENTS	PENNY* tomato, REGINA* tomato, salt *from organic farming
FORMATS E PRODUCT CODE	490 g glass jar SAL5LP- 8057093231493
SHELF LIFE	Preferably by 36 months
PRODUCTION TECHNIQUES	The tomatoes used for this production are picked ripe from the field and brought to the sorting place for the goods. Within 48 hours after harvesting, the best product is sorted and carefully washed in special steel tanks. The tomatoes are placed in the cookers to cook for about 1 hour. When cooked, they are drained of excess water and then passed through the special machine. The pureed product is salted, then filled into airtight glass jars with the machine suitable for filling. The jars thus filled are pasteurized at a temperature of 85° for 15 minutes. They are then allowed to cool in water and finally are stored in a cool, dimly lit place.
HANDLING AND STORAGE	Keep away from sources of light and heat. Store the product in rooms in good hygienic conditions and out of direct sunlight. Do not extend storage beyond the maximum shelf life indicated on the package. Packaging is fragile because the material used is glass, which cannot withstand excessive shock or static loads. Avoid stacking more than 10 boxes, bumping or tipping the packaging. If a box is tipped over, check the condition of the packages contained inside (there should be no cracks, chips, cracks, dents in the lid, etc.). If the package is not intact, send for disposal. Once the jar is opened, consume the product within 10 days and store it in the refrigerator at a temperature of +4°C.
PACKAGING MATERIALS	The product is packaged in clear glass jars intended for food use. The lids are made of steel with a food-grade rubber membrane that ensures the package is watertight and prevents direct contact of the product with metal.

EXTRA VIRGIN OLIVE OIL



NUTRITIONAL VALUES

Nutritional values are per 100g of product

Edible part	100%	-
Water	tr	-
CHEMICAL COMPOSITION	VALUE Per 100 g	RDA (%)
Available carbohydrates	0	-
Complex carbohydrates	0	-
Soluble sugars	0	-
Protein	0	-
Fats (Lipids)	99,90 g	-
Total saturates	14,46g	-
Total monounsaturates	72,95g	-
Total polyunsaturates	7,52g	-
Cholesterol	0	-
Total fiber	0	-
Soluble fiber	0	-
Alcol (g)	0	-
Sodium	Tracks	0% RDA
Potassium	Tracks	0% RDA
Iron	0,20mg	2,50% RDA
Soccer	0mg	0% RDA
Phosphorus	0mg	0% RDA
Magnesium	ND	-
Zinc	Tracks	0% RDA
Copper	Tracks	0% RDA
Selenium	Tracks	0% RDA
Thiamine (Vit. B1)	0mg	0% RDA
Riboflavin (Vit. B2)	0mg	0% RDA
Niacin (Vit. B3 o PP)	0mg	0% RDA
Vitamin A retinol eq.	36µg	4% RDA
Vitamin C	0mg	0% RDA
Vitamin E	22,40mg	149,33% RDA
Vitamin B6	ND	-
Vitamin B12	ND	-
Manganese	ND	-

Other values such as PH and peroxides vary significantly between vintages.

BRAND	LUISA PANTALEO
MERCHANDISE NATURE	Superior category extra virgin oil obtained directly from olives and solely by mechanical processes.
OIL TYPE	Extra virgin olive oil 100% Italian cold-pressed Extra virgin olive oil 100% Italian Organic Extra Virgin Olive Oil 100% Italian Cold extracted 100% Italian organic extra virgin olive oil
CULTIVAR	Conventional oil: Leccino, Pescholone, Coratine, Cima di mola, Frantoio, Ogliarole, Celline, Arbosana Organic oil: Arbosana, Oliana, Ogliarola, Cima di mola
PRODUCTION AREA	Puglia - Valle d'Itria
FORM OF FARMING and TYPE OF PLANTATION	Pantaleo Agriculture has three different types of planting: secular spaced about 20 meters apart slightly lowered at the crown to make harvesting easier. Traditional intensive with a 6*6 planting sixth.
COLLECTION PERIOD	October to February-March depending on the vintage.
COLLECTION TECHNIQUE	Mechanical with tilting umbrella for smaller trees, while for secular trees harvesting is done with a large comb-like harvester. In super intensive plantings with digger.
EXTRACTION SYSTEM EXTRACTION	Continuous 2-stage cycle-Natural decanting by decanting.
FILTRATION CERTIFICATIONS	Organic Farming Bioagricert: Controlled operator Q60R, ITBIO007
ASPECT	Intense light green color with golden yellow highlights.
NOTES ORGANOLEPTIC	Delicate ripe aroma, sharp and rich. Great balance in its roundness.
CONSERVATION AND FORMATS	Oil is stored inside our oil mill in special steel tanks dedicated for each type of oil. In fact they have dedicated tank for organic or conventional oil. In addition, the route of different oil is also indicated by specific piping. Our oil sales formats are glass bottles of the marasca type 0.750 lt , 0.500 lt, 0.250 lt anti topping up or 5 lt 3 lt milk.
LABELING	We can have different brand labels as we have private lable agreements.