



LUIGI TEGA
IL MONDO DELL'OLIO



CIPOLLA E PEPPERONE

The onion is a global vegetable with ancient roots, while the pepper, native to South America, is known for its fleshy berries of various colors and shapes. The Luigi Tega oil mill uses sweet red pepper, giving the oil its distinctive red tone and a high content of vitamin C, vitamin A, carotenoids and mineral salts. These nutrients promote tissue health, stimulate circulation and counteract cellular aging, contributing to the prevention of vascular diseases.

HOW IS MADE

Ingredients. Organic extra virgin olive oil, organic onion and organic pepper.

Origin of the Onions and Peppers. Umbria, Calabria & Lazio.

Production Technique. Co-pressing of peppers and olives and infusion of onions in extra virgin olive oil

Colour. Red

CERTIFICATIONS

Allergens. None; never reported cases of allergy.

OGM. None.

Organic Certification. CCPB Srl; Viale Masini 36, 40126 Bologna (Italy), IT BIO code 009

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

Red meat. Perfect for giving a touch of flavor to red meats, especially on meat skewers and pork.

White meat. Ideal condiment for flavoring white meats such as chicken and turkey.

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 WE GET ORGANIC ONIONS AND PEPPERS TO CREATE OUR FLAVORED OIL