

17 facts, views and tips on olive oil

Blog post 12.2/13

16. Which information on the label indicates that it is a good olive oil?

First of all, the label contains the information required by law

- ☞ Name of the producer (Is the real producer - i.e. an agricultural enterprise - mentioned here or just the bottling industrial enterprise? If the bottler is on the label, I recommend that you forget this olive oil right away).
- ☞ The olive oil class ("extra virgin", "virgin olive oil", "extra virgin olive oil", first pressing, "Early Harvest", "First Day of Harvest")
- ☞ The production region, e.g. Puglia. Abbreviations for EU-protected regions of origin are DOP (Denominazione d'Origine Protetta) and IGP (Indicazione Geografia Protetta - for IGP indication, however, it is sufficient if only one of the production stages, such as harvesting or processing, has taken place in a specific area
- ☞ Production method (according to EU regulation: "obtained directly from olives by purely mechanical means")
- ☞ Harvest vintage
- ☞ Address or website of the producer
- ☞ Control seal (organic or protected seal of origin such as IGP or DOP)
- ☞ Quantity (0.25, 0.50, 0.75, 1 litre)
- ☞ Expiry date (MHD)

Quality providers are much more transparent and provide the following additional information freely:

- ☞ Olive variety(ies)
- ☞ What is the oil suitable for?
- ☞ Sensory description
- ☞ Oil mill
- ☞ Total quantity of oil produced seasonally by producer
- ☞ Lot number (Which batch is it?)
- ☞ Are the olives produced in-house or are olives or olive oil bought in? In the ideal case, the producer gives a binding assurance that no other olives or oils have been processed in the olive oil offered apart from his own



DO YOU HAVE ANY QUESTIONS, SUGGESTIONS, ADVICE, MESSAGES, PROPOSALS?

PLEASE CONTACT US.

Your Ergin Family

ergin@vinvinowein.de & n.ergin@vinvinowein.de