

100% Monovarietal

Finca Molí Coloma

Bag-in-Box 10L · Arbequina

Professional Format 264GAL/338.14FL.OZ

- Bag-in-box de 10L Extra Virgin Olive Oil
- Arbequina 100%
- 10L · 264GAL/338.14FL.OZ EVOO
- Gross weight 9,50Kg · Net weight 9,16 kg \bigcirc
- High 31.5cm · Width 19cm
- Corrugated cardboard 100% recyclable and biodegradable

100% Arbequina - Finca Molí Coloma

Arbequina Extra Virgin Olive Oil. Low acidity, balanced and complex with a wide variety of aromas such as apple and banan, almond, tomato, fennel and artichoke. Very balanced and harmonious oil with a touch of sweetness, characteristic of the variety.



Once harvest is done, olives are taken to the oil mill in the shortest time possible, where we will proceed to the 100% cold extraction. This oil is the result of the rich biodiversity. Moli coloma works to promote environmental protection and respect for the environment and the territory, two essential pillars.

Sustainable Format

Manufactured in cardboard, material with less environmental impact because it is 100% biodegradable and recyclable. More specifically, the cardboard used degrades within a maximum of one year. More than 75% of a bag-in-box package is cardboard and fully recyclable, renewable and biodegradable.



The bag-in-box takes up less space and can be stacked easily. This means that more bag-in-box products can be sent at once, reducing CO2 emissions because fewer lorries are needed to transport bag-in-box products.

Optimal Conservation Guaranteed

This format best conserves the physical-chemical and organoleptic characteristics of the oil and protects it from perjudicial elements like air, light and heat.

Preserve from contact with oxygen, there is no oxidation, keeping the oil qualities without degradation of the sensory attributes.



Dual Layer Format



Molí Coloma LA BOELLA

Dual layer format that helps regulate temperature changes and maintain oil balance.



70% less PET vs.





Guaranteed EVOO quality

Hermetic seal

No **Oxidation**