



COURT OF THE CHIEF RABBI  
LONDON BETH DIN

APPLICATION FOR KOSHER CERTIFICATION

**FACTORY INFORMATION**



(if more than one factory, please make a copy of this page)

**Address of Factory:**

Company name: DAVIOLO SAS di Damiani Bruno L.

Address: S.S. 544 Km 42,500

City: TRINITAPOLI Post Code: 71049 Country: ITALY

Tel: (+39) 883631124/630651 Fax: (+39) 883631167

Email Address: bdamiani@tiscali.it Web Address: www.daviole.it

Factory Manager: BRUNO DAMIANI

Purchasing Manager: BRUNO DAMIANI

Name of the nearest major city to the factory BARI

Name of the nearest international airport to the factory BARI - PALESE

Distance from Airport to Factory 70 Km.

1. Did the company ever apply for Kosher certification? ..... Yes\*  No   
If yes, please state the name of the Kosher Agency and if you are currently certified.

**2. Has the factory ever handled any of the following :-**

Dairy derived materials? ..... Yes\*  No

Meat derived materials? ..... Yes\*  No

Grape derived materials? ..... Yes\*  No

Fish derived materials (including shell food or seafood)? ..... Yes\*  No

**3. Does a separate part of your factory produce any of the following?**

Dairy derived materials? ..... Yes\*  No

Meat derived materials? ..... Yes\*  No

Grape derived materials? ..... Yes\*  No

Fish derived materials? ..... Yes\*  No

4. Is any production subcontracted? ..... Yes\*  No   
If yes, please give details:

5. Is any of the packaging subcontracted? ..... Yes\*  No   
If yes, please give details:



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12. Please give us a brief explanation of the manufacturing process.

1) Our Extra Virgin Olive Oil is obtained from the exclusive cold pressing of some varieties of typical olives from our area (Coratina and Ogliarola, mostly), by using oil-presses which are made of pure granite coming from the Alps. Olives are preserved in special aired -containers and their time of preservation doesn't exceed 48hours, so as to avoid the deterioration of raw material and consequential increasing of acidity and the possibility of acquiring possible flaws in the end product.

Moreover, to preserve the obtained Extra Virgin Olive Oil, we use stone tanks (the stone is from Trani) which guarantee the preservation of the product around 15°, preserving it from possible raisings or drops in external temperature (thermic scioc). These are factors which negatively influence the fine preservation of Extra Virgin Olive Oil.

2) To guarantee a better preservation of the product, also during the marketing of it, because we can't suppose an average time of permanence of the product in the glass container, we have decided to make use of glass type "Half White"; a type of glass which is too expensive and heavy. This glass is able to deaden the force of external agents coming from the exposure of the product to sunlight for a long time and it allows to admire the whole naturalness of the colour of the product, too.

13. Please give us a brief explanation of the cleaning process.

DEFOLIANT                      END  
WASHING - MACHINE FOR  
OLIVES - ONLY WITH  
WATER  
NO ADDITIVES