

**1. PRODUCT DESCRIPTION**

CATEGORY	<b>Virgin Olive Oil</b>
CHARACTERISTICS	Olive oil obtained directly from olives and solely by mechanical means.
INGREDIENTS	Virgin Olive Oil
PACKAGING *	250ml, 500ml, 750ml, 1L, 5L, 10L, bulk

\*Material in compliance with current regulations on materials intended to come into contact with foodstuffs (REG.1935/2004), TINS: compliance with directive 94/62/EC (heavy metals), CAPS: compliance with directive 82/711/EEC

**2. PRODUCT CHARACTERISTICS**
**ORGANOLEPTIC CHARACTERISTICS**

TASTE	Taste slightly bitter to bitter with a slight taste of the spicy and characteristic fruity of the olive.		
ODOR	Unripe or ripe fruity and absence of negative characteristics		
POSITIVE ATTRIBUTES	fruity, bitte, pungent	NEGATIVE ATTRIBUTES	fusty, musty, rancid, muddy, metallic

**OILVE OIL CHARACTERISTICS** REG 2104/2022

FREE ACIDITY	≤2,0 %
PEROXIDE VALUE	≤20 meq O <sub>2</sub> /Kg
SPECTOMETRY IN U.V K270nm	≤0,25
SPECTOMETRY IN U.V K232nm	≤2,60
SPECTOMETRY IN U.V ΔK	≤0.01

**PHYSICAL-CHEMICAL CHARACTERISTICS**

<b>HEAVY METALS</b>			
IRON (Fe)	≤5mg/Kg	LEAD (Pd)	≤0.1mg/Kg
COPPER (Cu)	≤0.4mg/Kg	ARSENIC (Ar)	≤0.1mg/Kg
PESTICIDE RESIDUES PER SUBSTANCE		Within the allowed limits (MRL'S)	
<b>P.A.H.</b>			
Benzo(a)pyrene		max 2,0 µg/Kg	
SUM OF PAHs: benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene		max 10 µg/Kg	
<b>DIOXINS AND PCBs</b>			
SUM OF DIOXINS (pg WHOPCDD/FTEQ/g)		≤0,75 pg/g fat	
SUM OF DIOXINS AND DIOXIN-LIKE PCBs (pg WHO-PCDD/ F-PCB-TEQ/g)		≤1,25 pg/g fat	
SUM OF NON DIOXIN-LIKE PCBs (ng/g)		≤40 ng/g fat	

**MICROBIOLOGICAL CHARACTERISTICS**

Absence of microorganisms and mycotoxins
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**NUTRITION DECLARATION** (REG 1169/2011)

	Per 100ml	Per portion (1 tbsp) 15ml	* % RI (15ml)
ENERGY	3389kJ / 824 kcal	508 KJ / 124Kcal	6%
FAT	91.6g	14g	20%
of which:			
saturates	13 g	2.0g	10%
mono-unsaturates	73g	11g	
poly-unsaturates	5.6g	0.8g	
CARBOHYDRATE	0g	0g	0%
of which:			



## PRODUCT SPECIFICATION

Date: 05/08/2024

sugars	0g	0g	0%
PROTEIN	0g	0g	0%
SALT	0g	0g	0%

\* % RI: % Reference intake of an average adult (8400KJ/2000Kcal)

### 3. GENERAL INFORMATION

SHELF LIFE	12-18 months. Recommended 15 months.
STORAGE CONDITIONS	Store in a cool and dark place.
G.M.O.	non-G.M.O. (REG.1829/2003 & 1830/2003)
ALLERGENS	Does not contain
CONSUMER GROUP	Suitable for all types of consumers
CONDITION OF USE	Suitable for cooking, light frying, or processed foods.