

1. PRODUCT DESCRIPTION

CATEGORY	Olive-pomace oil
CHARACTERISTICS	Oil comprising exclusively oils obtained by processing olive pomace and oils obtained directly from olives. Ready to be consumed directly.
INGREDIENTS	Olive-pomace oil composed of refined olive-pomace oil and virgin olive oils
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	Characteristic of the product
COLOR	Clear, yellow to green

OILVE OIL CHARACTERISTICS REG 2104/2022

FREE ACIDITY	≤1,0 %
PEROXIDE VALUE	≤15 meq O ₂ /Kg
SPECTOMETRY IN U.V K270nm	≤1,70
SPECTOMETRY IN U.V ΔK	≤0,18

PHYSICAL-CHEMICAL CHARACTERISTICS

HEAVY METALS			
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)	
P.A.H.			
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	
DIOXINS AND PCBs			
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	3439kJ / 822 kcal	516 KJ / 123Kcal	6%
FAT	92g	13.8g	20%
of which:			
saturates	14g	2.1g	11%
mono-unsaturates	69g	10.3g	
poly-unsaturates	9.1g	1.4g	
CARBOHYDRATE	0g	0g	0%
of which:			
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. Stable product at room temperature. Below 10o C it can appear certain turbidity in the oil. This process of turbidity is perfectly natural and the oil will return to appear clear in warmer conditions of temperature.
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	Edible only after refining and blending with virgin or extra virgin olive oil.