



Description Superior category olive oil obtained directly from olives and solely by mechanical means.
Cold extracted in conformity to EC Reg. n°1019/2002.
In conformity with CE Reg. 834/2007.

Raw material Selection of Italian olives from organic cultivation.

Ingredients : Extra virgin olive oil* 100%. *Organic

Origin ITALY

Ctfa/inci name *Olea europaea*.



| Analytical standards | units | value |
|----------------------|------------------------|--------|
| F.F.A. | %as oleic acid | ≤ 0,8 |
| Peroxide value | meq O ₂ /Kg | ≤ 20,0 |
| K ₂₃₂ | | ≤ 2,50 |
| K ₂₇₀ | | ≤ 0,22 |
| ΔK | | ≤ 0,01 |

| Determination | | value |
|----------------------------|--------|-------------|
| Myristic acid | C14:0 | Max 0,05 |
| Palmitic acid | C16:0 | 10,0 - 20,0 |
| Palmitoleic acid | C16:1 | 0,4 - 2,5 |
| Eptadecanoic acid | C17:0 | |
| Eptadecenoic acid | C17:1 | |
| Stearic acid | C18:0 | 1,8 - 3,0 |
| Oleic acid | C18:1 | 70,0 - 85,0 |
| Linoleic acid | C18:2 | Max 18,0 |
| Linolenic acid | C18:3 | Max 1,0 |
| Arachic acid | C20:0 | Max 0,6 |
| Eicosenoic acid | C20:1 | Max 0,4 |
| Beenic acid | C22:0 | Max 0,2 |
| Erucic acid | C22:1 | |
| Lignoceric acid | C24:0 | Max 0,2 |
| | | |
| <i>trans</i> oleic acid | C18:1t | Max 0,05 |
| Σ <i>trans</i> C18:2+C18:3 | | Max 0,10 |

| Pesticide residues | unit | value |
|--------------------|-------|--------|
| Total pesticides | mg/Kg | < 0,01 |

| Nutrition Values | | (Typical values for 100ml) |
|--------------------------|--|----------------------------|
| Energy | | 3404kJ/828Kcal |
| Fats | | 92 g |
| of which saturated | | 14 g |
| of which monounsaturated | | 66 g |
| of which polyunsaturated | | 12 g |
| Carbohydrates | | 0 g |
| of which sugar | | 0 g |
| Proteins | | 0 g |
| Salt | | 0 g |

| Organoleptics parameter | |
|-------------------------|--------------------------------|
| Taste | Typical of the olives |
| Colour | Green |
| Use | Crude dressing and cooking |
| Store | Store in a cool and dry place. |
| Shelf life | 18* month |

OGM free

*only for bottled oil. For loose products shelf life is 24 months.

| | | |
|--------------------------------|-----------------------------------|----------------------------|
| Made quality control | Review technical office | Approved manager |
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