



Description Superior category olive oil obtained directly from olives and solely by mechanical means.
Blend of olive oils of European Union origin and not of European Union origin.
Cold extracted in conformity to EC Reg. n°1019/2002.
In conformity with CE Reg. 834/2007.

Raw material Selection of olives from organic cultivation.
Ingredients : Extra virgin olive oil* 100%. *Organic



Origin UE / NON UE
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	55,0 - 80,0
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	17 g
	of which monounsaturated	63 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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