



Description	Extra virgin olive oil* with chili pepper *Organic, in conformity with CE Reg. 834/2007.
Raw material	Selection of raw materials from organic cultivation. Ingredients : Extra virgin olive oil* 97,5%, dehydrated chili peppers 2%, natural chili aroma 0,5%. *Organic
Origin	UE / NON UE
Ctfa/inci name	Olea europeae.

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
trans oleic acid	C18:1t	Max 0,05
Σtrans 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 and chili pepper
Colour	Yellow - Orange
Use	Crude dressing and cooking
Store	Store in a cool and dry place.
Shelf life	24 month

OGM free

Made quality control	Review technical office	Approved manager
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