

		TECHNICAL SPECIFICATIONS: ORGANIC EXTRA VIRGIN OLIVE OIL DE-ÖKO-006				Revision: 4 Date: 08.09.2023	
CUSTOMER							
Name:		Aceitunas Guadalquivir GmbH					
Name:		Organic Extra Virgin Olive Oil					
Description and process:		Virgin olive oil having a maximum free acidity, in terms of oleic acid, of 0,8 g per 100 g, the other characteristics of which comply with those laid down for this category in the EU-regulation 2022/2104 and later modifications and in the regulation CE 834/2007 on organic production and labelling of organic products and later modifications Declaration Provision 1169/2011. The packaging is subject to the EG-Packaging-Regulation 1935/2004 and the EG regulation 1275/2013 for heavy metals and pesticides, EG regulation 178/2002 for food safety. The olive oil runs through pipelines and is filtered.					
Ingredients:		Organic Extra Virgin Olive Oil					
Country of origin:		Spain					
LIMITS							
Determinations		Sterol gas-chromatography			Fatty acid gas-chromatography (%)		
Acidity (%)	≤ 0,80	Cholesterol (%)	≤ 0,5	C-14:0 (Myristic)	≤ 0,03		
Peroxide value (mEq O ₂ /kg)	≤ 20,0	Brassicaterol (%)	≤ 0,1	C-16:0 (Palmitic)	7,5 - 20		
Moisture	≤ 0,10	Campesterol (%)	≤ 4,0	C-16:1 (Palmitoleic)	0,30 - 3,50		
Impurities	≤ 0,05	Stigmasterol (%)	< Campesterol	C-17:0 (Margaric)	≤ 0,40		
K270	≤ 0,22	Betasitosterol (%)	≥ 93	C-17:1 (Margaroleic)	≤ 0,60		
K232	≤ 2,50	Delta-7-stigmastenol (%)	≤ 0,5	C-18:0 (Stearic)	0,50 – 5,00		
Delta K	≤ 0,01	Total esteroles (mg/kg)	≥ 1000	C-18:1 (Oleic)	55,00 – 85,00		
Waxes (mg/kg)	≤ 150	Erythrodilol+Uvaol (%)	≤ 4,5	C-18:2 (Linoleic)	2,50 – 21,00		
Stigmastadiene (mg/kg)	≤ 0,05			C-18:3 (Linolenic)	≤ 1,00		
ECN42	≤ (0,20)	Polycyclic Aromatic Hidrocarbons			C-20:0 (Arachidic)	≤ 0,60	
FAEE s	≤ 35	PAH (ppb)	< 10,0	C-20:1 (Gadoleic)	≤ 0,50		
		Benzopirene (ppb)	< 2,0	C-22:0 (Behenic)	≤ 0,20		
Tasting		2 glyceryl monopalmitate: ≤ 0,9 if total palmitic acid % ≤ 14,00 % ≤ 1,0 if total palmitic acid % ≥ 14,00 %			C-24:0 (Lignoceric)	≤ 0,20	
Median of the fruity	MF > 0,0				Trans isomers C-18:1	≤ 0,05	
Median of defects	MD = 0,0				Total trans-linoleic + trans-linolenic isomers %	≤ 0,05	
GENETICALLY MODIFIED ORGANISMS (GMO): Absence V-EC 1829/2003, 1830/2003.							
Suitability for the dietary types: Kosher, Halal, Vegan, Vegetarian							
ALLERGEN POTENTIAL COMPONENTS: Absence							
Treatment ionising rays: no							
NUTRITIONAL INFORMATION per 100 g							
Energy:	3700 kJ; 900 kcal	Fiber:	0 g	Salt:	0 mg	Cholesterol:	0 mg
Carbohydrates:	0 g	Sugars:	0 g	Startch:	0 g	Proteins:	0 g
Fats:	100 g	Saturated:	14 g	Monounsaturated:	77 g	Polyunsaturated:	9 g
USE							
Directly it is used in domestic consumptions or in Hotel and catering business, in crude oil (salads, mayonnaises, sauces, etc.) and in fritters, stews and roasts. Also in transformer industries for canned food, sauces, margarines, etc.							
PACKAGING AND LOGISTICS							
STORAGE, TRANSPORT AND DISTRIBUTION CONDITIONS:							
Store at a cool place in the dark, away from light and heat. Shelf life 12 month.							