



EXTRA VIRGIN OLIVE OIL

M.900.01.001

Ver 01 del 02/07/2018

TECHNICAL SHEET
ALL PR 02.3 – Ed 01

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1. GENERAL INFORMATION

Trade description: Extra virgin olive oil

Product description: oil obtained from the fruit of the olive tree (*Olea europaea* L.) solely by mechanical means under particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decanting, centrifuging and filtration.

Category: superior category olive oil obtained directly from olives and solely by mechanical means.

Ingredients: 100% Extra virgin olive oil

Certification available: Halal, Kosher

Origin: EU

Brand: -

HS Code: 1509.10.20

Warehouse storage: store in a cool and dry place (15 - 20°C with relative humidity <75%) and away from direct light.

Consumer storage: Store in a cool and dry place and away from direct light.

Consumer target groups restriction: None

Conditions of use: is a product for alimentary use and cosmetic use, do not heat up over 210°C

Shelf life: 18 months from manufacture date. (Minimum durability term).

Allergens: free

Microbiological characteristics: Based on the currently available literature, foodborne pathogens are not likely to occur in pure olive oil. Surveys that included a determination of general bacterial populations found levels from below the limit of detection (1 to 2 log CFU/ml) to 3 log CFU/ml.

Genetically modified organisms (GMO): free

Transport: food grade vehicle conforms to parameters fixed in Reg. CE 852/2004 and s.a.

Food additives: No

Treatments: No Irradiation - No Fumigation - No Ionisation

2. PHYSICAL-CHEMICAL CHARACTERISTICS

	UNIT	VALUE		UNIT	VALUE
ORGANOLEPTIC EVALUTATION					
Fruity median	-	> 0	Appearance	-	Limpid at 20°C - 24h
Defect median	-	= 0	State	-	Liquid at room temperature
Color	-	Yellow to green			

	UNIT	VALUE		UNIT	VALUE
Acidity	%	≤ 0,8	EEAG	mg/kg	≤ 35
Peroxide index	MeqO ₂ /kg	≤ 20	Waxes (C42+C44+C46)	mg/kg	≤ 150
K232	-	≤ 2,50	Stigmastadiens	mg/kg	≤ 0,05
K270	-	≤ 0,22	Moisture and volatile matter	%	≤ 0,2
ΔK	-	≤ 0,01	Insoluble impurities	%	≤ 0,1
ECN42	-	≤ 0,2	Saponification value	mg KOH/g oil	184 - 196
2-glyceril mon.	%	≤ 0,9 if total palmitic acid % ≤ 14% - ≤ 1,0 if total palmitic acid % > 14%			

	UNIT	VALUE		UNIT	VALUE
FATTY ACID CONTENT					
C14:0 - Myristic	%	≤ 0,05	C20:0 - Arachidic	%	≤ 0,6
C16:0 - Palmitic	%	7,5 – 20,0	C20:1 - Eicosenoic	%	≤ 0,4
C16:1 - Palmitoleic	%	0,3 – 3,5	C22:0 - Behenic	%	≤ 0,2
C17:0 - Heptadecanoic	%	≤ 0,3	C24:0 - Lignoceric	%	≤ 0,2
C17:1 - Heptadecenoic	%	≤ 0,3			
C18:0 - Stearic	%	0,5 – 5,0			
C18:1 - Oleic	%	55,0 – 83,0	TRANS FATTY ACID		



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C18:2 - Linoleic	%	3,5 – 21,0	C 18:1 T	%	0.05
C18:3 - Linolenic	%	≤ 1,0	C 18:2 T + C 18:3 T	%	0.05

	UNIT	VALUE		UNIT	VALUE
STEROLS COMPOSITION					
Cholesterol	%	≤ 0,5	Betasitosterol	%	≥ 93
Brassicasterol	%	≤ 0,1	Δ7 stigmastenol	%	≤ 0,5
Campesterol	%	≤ 4,0	Total sterols	mg/kg	≥ 1000
Stigmasterol	%	< Camp.	Erythrodiol + uvaol	%	≤ 4,5

3. CONTAMINANTS*

	UNIT	VALUE		UNIT	VALUE
Lead	mg/kg	0,1	Copper	mg/kg	0,1
Arsenic	mg/kg	0,1	Benzo(a)pirene	μg/kg	2,0
Iron	mg/kg	3,0	HPAs**	μg/kg	10,0

For other specifications not contained in this file, extra virgin oil respects parameters fixed in Codex alimentarius Standard for olive oils and olive pomace oils (CODEX STAN 33-1981 and s.a.) and eventually in accordance with other technical files agreed upon between the parties.

*For other contaminants residues not contained in this file, the product respects parameters fixed in in REG CE 2023/915 and s.a.

For pesticide residues the product respects parameters fixed in Reg. CE 396/2005 and s.a.

** Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene

4. NUTRITIONAL CHARACTERISTICS

ITEM	100g	100ml	1 Tbsp (15 ml)
Energy	900KCAL/3700KJ	824KCAL/3389KJ	120CAL
Total fat	100g	91,6 g	14 g
Saturated fat	15 g	13,7 g	2 g
Monounsaturated fat	74 g	67,8 g	10 g
Polyunsaturated fat	11 g	10,1 g	1,5 g
Carbohydrate	0 g	0 g	0 g
Protein	0 g	0 g	0 g
Salt	0 g	0 g	0 g

5. DIRECTION FOR USE

Direct eating	Yes	Vegans	Yes
For cooking	Yes	Vegetarians	Yes
Deep frying	Yes	Pan frying	Yes
Lacto-ovo vegetariana	Yes		

6. ADDITIONAL INFORMATION

None
