



## PRODUCT SHEET

Code: R-07/3 Rev01

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**PRODUCT NAME**

EXTRA VIRGIN OLIVE OIL AOVE

**COMPOSITION:**

EXTRA VIRGIN OLIVE OIL

### PHYSICAL-CHEMICAL AND SENSORY PARAMETERS:

#### PHYSICAL CHARACTERISTICS:

Liquid state

Colour: Characteristic

Smell Characteristic

Melting point: ca. 0 to – 9°C

Boiling point: unknown

Flash point: > 250°C Flash point: > 250 °C

Density at 20°C: 0.916 g/l

Solubility in water: insoluble

#### CHEMICAL CHARACTERISTICS:

Acidity  $\leq 0.8\%$

Ethyl esters of acids

Fats (FAEEs) mg/kg

I. Peroxides (mEq O<sub>2</sub>/kg)  $\leq 20$

Waxes (mg/kg) C<sub>42</sub>+C<sub>44</sub>+C<sub>46</sub>  $\leq 150$

2-glyceryl monopalmitate (%)  $\leq 0.9$  if % total palmitic acid  $\leq 14\%$   
 $\leq 1.1$  if % total palmitic acid  $> 14\%$

Stigmastadiene (mg/kg)  $\leq 0.05$

Difference ECN<sub>42</sub> (HPLC) and

ECN<sub>42</sub> (theoretical calculation)  $\leq 0.20$

K<sub>232</sub>  $\leq 2.50$

K<sub>270</sub>  $\leq 0.22$

Delta-K  $\leq 0.01$

Defect Median = 0

Fruity attribute median  $> 0$

## Acid content

Acid content Myristic (%)  $\leq 0.03$

Linolenic (%)  $\leq 1.00$

Arachidic (%)  $\leq 0.60$

Eicosenoic (%)  $\leq 0.40$

Behenic (%)  $\leq 0.20$

Lignoceric (%)  $\leq 0.20$

Sums of transoleic isomers  $\leq 0.05$

Sums of the isomers translinoleic + translinolenic  $\leq 0.05$

## Composition of the sterors

Cholesterol (%)  $\leq 0.5$

Brassicasterol (%)  $\leq 0.1$

Campesterol (%)  $\leq 4.0$

Stigmasterol (%)  $\leq$  Campesterol

Betasitosterol (%)  $\geq 93.0$

Delta-7-stigmastenol (%)  $\leq 0.5$

Total sterols (mg/kg)  $\geq 1,000$

Erythrodiol and uvaol (%)  $\leq 4.5$

## Heavy metals

|         |                |        |                |
|---------|----------------|--------|----------------|
| Leas    | $\leq 0,4$ ppm | Cobre  | $\leq 0,1$ ppm |
| Arsenic | $\leq 0,1$ ppm | Hierro | $\leq 10$ ppm  |

## Pesticides (mg/Kg)

Aldrin  $\leq 0.1$  Atrazine  $\leq 0.1$  Azinphos Ethyl  $\leq 0.1$

Bromopropylate  $\leq 0.1$  Buprofezin  $\leq 0.1$  Carbaryl  $\leq 0.1$

Cypermethrin  $\leq 0.1$  Cyproconazole  $\leq 0.1$  Chlorothalonil  $\leq 0.1$

Chlorpyrifos  $\leq 0.1$  Chlorpyrifos Methyl  $\leq 0.1$  Deltamethrin  $\leq 0.1$

Diazinon  $\leq 0.2$  Dichlorvos  $\leq 0.1$  Dicofol  $\leq 0.1$

Dieldrin  $\leq 0.1$  Difenconazole  $\leq 0.2$  Diflufenican  $\leq 0.1$

Dimethoate  $\leq 0.1$  Diuron  $\leq 0.1$  Endosulfan I  $\leq 0.4$

Endosulfan II  $\leq 0.4$  Endosulfan III  $\leq 0.4$  Endrin  $\leq 0.1$

Esfenvalerate  $\leq 0.2$  Ethion  $\leq 0.1$  Fenitrothion  $\leq 0.1$

Fenthion  $\leq 0.1$  Phosmet  $\leq 0.5$  Heptachlor+Hepoxide  $\leq 0.1$

Heptachlor  $\leq 0.1$  Lambda-cyhalothrin  $\leq 0.1$  Lindane  $\leq 0.1$

Melation  $\leq 0.1$  Methidathion  $\leq 0.1$  Mevinphos  $\leq 0.1$

O-Phenyl Phenol  $\leq 0.1$  Oxyfluorfen  $\leq 0.1$  Parathion  $\leq 0.1$

Pendimethalin  $\leq 0.1$  Permethrin  $\leq 0.1$  Pirimiphos-methyl  $\leq 0.1$

Pyriproxyfen  $\leq 0.1$  Promocidone  $\leq 0.1$  Quinalphos  $\leq 0.1$

Simazine  $\leq 0.1$  Sum of Endosulfan  $\leq 0.1$  Terbutylazine  $\leq 0.1$

Trifluralin  $\leq 0.1$  Vinclozolin  $\leq 0.1$

**HYGIENIC-SANITARY AND SAFETY CHARACTERISTICS:**

E. coli  $\leq$  100 cfu/g

Salmonella Absence Mesophilic aerobic

bacteria  $\leq$  10 cfu/g

Lipolytic bacteria  $\leq$  10 cfu/g

**GENERAL TECHNICAL CHARACTERISTICS:**

Storage conditions: keep in cool, dry places and without exposure to light. Storage conditions: avoid exposure to light, especially direct sunlight.

Avoid sudden changes in temperature.

**LABEL AND/OR INSTRUCTIONS FOR HANDLING, PREPARATION AND USE:**

INTENDED USE: Culinary.

HANDLING INSTRUCTIONS: Do not heat above 280° as oil for frying

**SPECIFIC LEGISLATION:**

COMMISSION IMPLEMENTING REGULATION (EU) No 29/2012 of January 13, 2012 on the marketing standards for olive oil (encoded text) and its subsequent modifications COMMISSION IMPLEMENTING REGULATION (EU) No 299/2013 from March 26, 2013 amending Regulation (EEC) No 2568/91 on the characteristics of olive oils and olive-pomace oils and on their methods of analysis and their subsequent amendments COMMISSION IMPLEMENTING REGULATION (EU) No 1335/2013 of December 13, 2013 amending the Implementing Regulation (EU) No. 29/2012, on the marketing standards for olive oil and its subsequent amendments Regulation 2568/91, relative to the characteristics of olive oils and olive pomace oils on their methods of analysis and their subsequent modifications. Royal Decree 308/1983, which approves the technical-sanitary regulation of edible vegetable oils and its subsequent modifications

OTHER REGULATIONS APPLICATION IN FOOD

## NUTRITIONAL INFORMATION:

|                      | Middle value   |                   | Middle value |
|----------------------|----------------|-------------------|--------------|
| Calories (kcal / kJ) | 824 /<br>3.450 |                   |              |
| Fats (g)             | 92             | Protein (g)       | 0            |
| Saturated(g)         | 13             | Carbohydrates (g) | 0            |
| Monounsaturated (g)  | 72             | Sugar (g)         | 0            |
| Polyunsaturated (g)  | 7              | Sodium (g)        | 0            |
| Trans (g)            | 0              |                   |              |
| Cholesterol (mg)     | 0              |                   |              |

## ALLÉRGENS:

| According to Directive 2000/13/CE and its subsequent amendments, and Royal Decree 1334/1999 and its subsequent amendments.                              | Presence in product | Presencia on the production line |
|---|---------------------|----------------------------------|
| Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and derived products                                  | NO                  | NO                               |
| Crustaceans and crustacean products   | NO                  | NO                               |
| Fish and fish-based products  | NO                  | NO                               |
| Eggs and egg products   | NO                  | NO                               |
| Peanuts and peanut-based products   | NO                  | NO                               |
| Soy and soy-based products  | NO                  | NO                               |
| Milk and its derivatives (including lactose)  | NO                  | NO                               |
| Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Pará chestnuts, pistachios or pistachios, macadamias or walnuts and products derived from them | NO                  | NO                               |
| Celery and derived products   | NO                  | NO                               |
| Mustard and derived product   | NO                  | NO                               |
| Sesame seeds and products made from sesame seeds  | NO                  | NO                               |
| Sulfur dioxide and sulphites in concentrations greater than 10mg/kg or 10mg/liter expressed as SO   | NO                  | NO                               |
| Lupins and products based on lupins   | NO                  | NO                               |
| Molluscs and mollusc-based products   | NO                  | NO                               |

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