




TECHNICAL SHEET PRODUCT

EXTRA VIRGIN OLIVE OIL

Date Feb. 2020
Rev. 8

Class	Oil and Fat
Category	Oils of olive
Selling name	EXTRA VIRGIN OLIVE OIL
Description	Superior category olive oil obtained directly from olives and solely by mechanical means
Ingredients	Extra Virgin Olive Oil - cold extract
Origin	EU Countries and non-EU Countries
Approval characteristics of the product	
Chemical/Physical	Acidity (% as Oleic Acid) : 0,40 Number of Peroxide (meqO ₂ /Kg) ≤11,0 K 232 ≤ 2,10 K 270 ≤ 0,16 Delta K ≤ 0,000 Wax (mg/kg) ≤ 100 Other parameters according to the law Reg. C.E.E. 2568/91 and s.m. – I.O.O.C. – Codex Alimentarius Colour : from yellow to green Aspect : limpid at 20 °C
Organoleptic characteristics	Fruity, bitter and spicy, harmonious and medium light intensity.
Product hygienical protection	In conformity Reg CE 852-2004 Coliforms bacteria tot/ Escherichia coli/staphylococcus / clostridium solfito reducers/ bacterial spore clostridium / Moulds/ Ferments/ Aflatoxins : ABSENT Halogenated Solvents: according to Reg. CEE 2568/91 and s. a. Heavy metals, Glycidol and MCPD, dioxins, PCBs, others contaminants: according to EC Reg. 1881/1883 – 2006 and s.a. P.A.H. : according to EC Reg. 835/836- 2011 Pesticides: in accordance with the regulations in force Phthalates: according to the required indications GMO The product does not contain GMOs (genetically modified organisms) and derivatives, and therefore should not be labeled to meet the rules on labeling and traceability for GMOs

	ALLERGENS: Allergenic ingredients absent. Allergen labeling unnecessary. The product not contains gluten		
Intended use	Intended for all categories of consumers, for all cold dishes or cooked, except in the presence of special needs or allergies of which the company may not be aware of.		
Average nutritional values	(Average analytical values)		
	for 100 g	for 100 ml	for serving (15 ml)
Energetic value	900 kcal – 3700 kj	819 kcal – 3367 kj	126 kcal – 518 kj
Fat	100 g	91 g	14 g
of which Saturated	17 g	15 g	2 g
of which Monounsaturated	72 g	66 g	10 g
of which Poliunsaturated	11 g	10 g	2 g
Carbohydrates	0 g	0 g	0 g
of which sugar	0 g	0 g	0 g
Protein	0 g	0 g	0 g
Salt	0 g	0 g	0 g
Vitamin E	22 mg	20 mg	3 mg
Nrv : Nutritional reference value	(183 % Nrv)	(167 % Nrv)*	(25 % Nrv)*
Conservation modality	Room temperature, away from heat and light		
Maximum limit of conservation or best before date	18 months		
Traceability	Lot of production - Production date		
<div style="text-align: right;">COSTA D'ORO S.p.A. Via C. Merini, 1 06049 Spoleto (Pg) – ITALY Tel 0039 0743 23061 Fax 0039 0743 221400 P.I. 0 1 4 8 5 9 9 0 5 4 1 Laboratory Director </div>			