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<http://www.minerva.com.gr>

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MINERVA EXTRA VIRGIN OLIVE OIL

1. Product Identity

Product	: EXTRA VIRGIN OLIVE OIL
Process	: Filtering
Uses	: General
Packaging	: Glass, PET bottles & tins
Storage	: Cool & dark place
Use Temperature	: max 180 °C
Shelf life	: 540 days for glass & PET bottles & 720 days for tins

Average nutrition value	per 100 ml	per serving 10 g	% RI* per serving
Energy	3389 kJ 824 kcal	373 kJ 91 kcal	5%
Fat, of which	91,6 g	10 g	14%
<i>Saturates</i>	13 g	1,4 g	7%
<i>Mono-unsaturates</i>	73 g	8 g	
Polyunsaturates	5,6 g	0,6 g	
Carbohydrate, of which	0 g	0 g	0%
Sugars	0 g	0 g	0%
Fibre	0 g	0 g	
Protein	0 g	0 g	0%
Salt	0 g	0 g	0%

(*) RI = Reference intake of an average adult (8400 kJ / 2000 kcal)

1 serving = 1 table spoon = 10 g or 11 ml



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Legal Status

EU Regulation 2568/1991, EC 796 / 2002, EU Regulation 61/2011 – amendment of 2568/91, EU Regulation 29/2012- amendment of EU Regulation 1019/2002, EU Regulation 396/2005, EU Regulation 1348/2013 – amendment of 2568/91, EU Regulation 1604/2019 – amendment of 2568/91, EU 1322/2020

2. Physical – Chemical Characteristics

Parameter	Values	Test method	Regulation
Acidity (FFA %) as Oleic Acid	□ 0,80	ISO 660	EU 1604/2019
Peroxide Value, (meq O ₂ / kg)	□ 20,0	AOCS Cd 8-53	EU 1604/2019
Moisture, (%)	□ 0,2	AOCS Ca 2e-84	
K ₂₆₈ / K ₂₇₀	□ 0,22	COI/T.20/Doc.No.19	EU 1604/2019
K ₂₃₂	□ 2,50	COI/T.20/Doc.No.19	EU 1604/2019
Delta K	□ 0,01	COI/T.20/Doc.No.19	EU 1604/2019
Difference ECN 42	□ 0,2	COI/T.20/Doc.No.20	EU 1604/2019
Fatty acid ethyl esters (FAEEs)(mg/kg)	≤35	COI/T.20/Doc.No.28	EU 1604/2019
Waxes (C42+C44+C46), (mg/kg)	□ 150	COI/T.20/Doc.No.28	EU 1604/2019
Color	Light green to deep green ≤0,05	AOCS Cc 13e-92 COI/T.20/Doc.No.11	EU 1604/2019
Stigmastadienes, (mg/kg)			

Panel Test	Reg	MIN	Test method	Regulation
Median defect value(Md)	= 0	= 0		
Median fruity value (Mf)	> 0	□ 1,0	COI/T.20/Doc.No.15	EU 1604/2019
Fruity taste to be distinct as per Koroneiki variety				



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Fatty acids composition, (%)

	<u>Values</u>	<u>Test method</u>	<u>Regulation</u>
Myristic (C14:0)	□ 0,03		
Palmitic (C16:0)	7,50-20,00		
Palmitoleic (C16:1)	0,30-3,50		
Heptadecanoic (C17:0)	□ 0,40		
Heptadecenoic (C17:1)	□ 0,60		
Stearic (C18:0)	0,50-5,00		
Oleic (C18:1)	55,00-83,00		
Linoleic (C18:2)	2,50-21,00	COI/T.20/Doc.No.30	EU 1604/2019
Linolenic (C18:3)	□ 1,00		
Arachidic (C20:0)	□ 0,60		
Eicosenoic (C20:1)	□ 0,50		
Behenic (C22:0)	□ 0,20		
Lignoceric (C24:0)	□ 0,20		
Sum of trans -oleic	□ 0,05		
Sum of trans -linoleic & linolenic	□ 0,05		

Sterol and Triterpenic Alcohol

	<u>Values</u>	<u>Test method</u>	<u>Regulation</u>
Erythrodiol + Uvaol, (%)	□ 4,5		
Cholesterol, (%)	□ 0,5		
Brassicasterol, (%)	□ 0,1		
Campesterol, (%)	□ 4,0	COI/T.20/Doc.No.30	EU 1604/2019
Stigmasterol, (%)	< Camp.		
App. β-sitosterol, (%)	□ 93,0		
Δ-7-stigmastenol, (%)	□ 0,5		
Total sterols, (mg/kg)	□ 1.000		



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Heavy Metals

Parameter	Values	Test method	Legislation
Iron, (mg/l)	□ 3	INTERNAL ICP METHOD	COI/T.15/NC No 3/Rev. 16 June 2021
Copper, (mg/l)	□ 0,1		COI/T.15/NC No 3/Rev. 16 June 2021
Lead, (mg/l)	□ 0,1		COI/T.15/NC No 3/Rev. 16 June 2021 (ref. to CODEX STAN 193-1995)
Arsenic, (mg/l)	□ 0,1		COI/T.15/NC No 3/Rev. 16 June 2021 (ref. to CODEX STAN 193-1995)

3. Contaminants (Regulations EU 1881/2006, 199/2006, 1259/2011, 835/2011, 396/2005)

4. Microbiological control

Parameter	Values	Regulation
Benzo[a] pyrene, (ppb) Sum of	□ 2	EU 835/2011
benzo[a]pyrene, benzo[a] anthracene, benzo[b] fluoranthene and chrysene, (ppb)	□ 10	EU 835/2011
Sum of Dioxins (WHO - PCDD/F - TEQ)	≤ 0,75 pg/g of fat	EU 1259/2011
Sum of Dioxins & Dioxins like PCB (WHO - PCDD/F - TEQ)	≤ 1,25 pg/g of fat	EU 1259/2011
Sum of PCB 28, PCB 52, PCB 101, PCB 138, PCB 153 & PCB 180 (ICES - 6)	≤ 40 ng/g of fat	EU 1259/2011

Pesticides Residues

EU Regulation 396/2005 and its

According to EU legislation

following amendments

3-MCPD

GE

□1250 µg/kg

EU 1322/2020

□1000 µg/kg

EU 1322/2020

4. Microbiological control

Not applicable for pure oils and fats



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5. SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES (EU Regulation 1169/2011)

Absence of:		
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;	Milk and products thereof (including lactose);	Sesame seeds and products thereof;
Crustaceans and products thereof;	Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof;	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
Eggs and products thereof;		
Fish and products thereof ;	Celery and products thereof;	Lupin and products thereof;
Peanuts and products thereof;	Mustard and products thereof;	Molluscs and products thereof
Soybeans and products thereof ;		

6. Genetically Modified Organisms (G.M.O)

MINERVA SA, fully complying with the below referred EU legislation guarantees and certifies that MINERVA EXTRA VIRGIN Olive oil produced and distributed in the market is not subjected to any traceability and labelling requirement as setted by the referred EU Regulations.

- ✦ EU regulation EU 1829/2003 on genetically modified food and feed,
- ✦ EU regulation 1830/2003 concerning the traceability and labelling of GMO organisms and the traceability of food and feed products produced from genetically modified organisms and
- ✦ Amending Directive 2001/18/EC

All varieties of Olive trees are well known of non GM conventional origin and therefore Olive Oil does not need to comply with the GMO legal labelling requirements