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MINERVA KALAMATA PDO EXTRA VIRGIN OLIVE OIL

1. Product Identity

Product : MINERVA KALAMATA EXTRA VIRGIN OLIVE OIL PROTECTED

DESIGNATION OF ORIGIN

Process : Filtering

Uses : General

Packaging : Glass bottles & tins

Storage : Cool & dark place

Use Temperature : max 180 °C

Shelf life : 540 days for glass bottles & 720 days for tins



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IFS
V6.1: November 2017
Cert. No: 49/IFS



Certified Food Safety Management
System

ISO 22000:2018
Cert. No: 00.46.0226



Certified Quality Management
System

ISO 9001:2015
Cert. No: 00.12.1500

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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%
Saturates	13 g	1,4 g	7%
Mono-unsaturates	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			

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 1348/2013 – amendment of 2568/91, (EE) 2015/1393/13

2. Physical – Chemical Characteristics

Parameter

Values

Test method

Regulation

Acidity (FFA %) as Oleic Acid



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	□ 0,50	ISO 660	(EE) 2015/1393
Peroxide Value, (meq O ₂ / kg)			
(During bottling)	□ 14	AOCS Cd 8-53	(EE) 2015/1393
Moisture, (%)	□ 0,2	AOCS Ca 2e-84	
K ₂₆₈ / K ₂₇₀ (During bottling)	□ 0,20	COI/T.20/Doc.No.19	(EE) 2015/1393
K ₂₃₂ (During bottling)	□ 2,20	COI/T.20/Doc.No.19	(EE) 2015/1393
Delta K	□ 0,01	COI/T.20/Doc.No.19	EU 1348/2013
			EU 1348/2013
Difference ECN 42	□ 0,2	COI/T.20/Doc.No.20	
Fatty acid ethyl esters (FAEEs)(mg/kg)	≤35	COI/T.20/Doc.No.28	EU 1604/2019
Waxes (C42+C44+C46+C48), (mg/kg)	□ 150	COI/T.20/Doc.No.28	EU 1348/2013
Color	Light green to deep green	AOCS Cc 13e-92	
Stigmastadienes, (mg/kg)	≤0,05	COI/T.20/Doc.No.11	EU 1348/2013

Organoleptic characteristics (during bottling)

	<u>Values</u>	<u>Test method</u>	<u>Regulation</u>
Median defect value (Md)	= 0		(EE) 2015/139
Median fruity value (Mf)	3-5	COI/T.20/Doc. No 15/Rev. 10 2015/139 2018	(EE)
Median bitter value (Mf)	2-3		(EE) 2015/139
Median pungent value (Mf)	2-4		(EE) 2015/139

Fatty acids composition, (%)

	<u>Values</u>	<u>Test method</u>	<u>Regulation</u>
Myristic (C14:0)	□ 0,03		
Palmitic (C16:0)	10,00-15,00		
Palmitoleic (C16:1)	0,60-1,20	COI/T.20/Doc.No.30	(EE) 2015/1393
Heptadecanoic (C17:0)	□ 0,30		
Heptadecenoic (C17:1)	□ 0,30		
Stearic (C18:0)	2,00-4,00		
Oleic (C18:1)	70,00-80,00		
Linoleic (C18:2)	4,00-11,00		



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Linolenic (C18:3)	□ 1,00
Arachidic (C20:0)	□ 0,60
Eicosenoic (C20:1)	□ 0,40
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		EU 1348/2013
Cholesterol, (%)	□ 0,5		
Brassicasterol, (%)	□ 0,1		
Campesterol, (%)	□ 4,0		
Stigmasterol, (%)	< Camp.		
App. β-sitosterol, (%)	□ 93,0	COI/T.20/Doc.No.30	
Δ-7-stigmastenol, (%)	□ 0,5		
Total sterols, (mg/kg)	□ 1.1 00		

(EE) 2015/1393/ 13

Heavy Metals

Parameter	<u>Values</u>	<u>Test method</u>	<u>Legislation</u>
Iron, (mg/l)	□ 3	INTERNAL ICP METHOD	COI/T.15/NC No 3/Rev. 11 July 2016
Copper, (mg/l)	□ 0,1		COI/T.15/NC No 3/Rev. 11 July 2016
Lead, (mg/l)	□ 0,1		COI/T.15/NC No 3/Rev. 11 July 2016 (ref. to CODEX STAN 193-1995)
Arsenic, (mg/l)	□ 0,1		COI/T.15/NC No 3/Rev. 11 July 2016 (ref. to CODEX STAN 193-1995)



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

Parameter	Values	Regulation
Benzo[a] pyrene, (ppb)	□ 2	EU 835/2011
Sum of 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	According to EU legislation EU Regulation 396/2005 and its following amendments	

4. Microbiological control

Not applicable for pure oils and fats

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



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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 ;		
Peanuts and products thereof;	Celery and products thereof;	Lupin and products thereof;
Soybeans and products thereof ;	Mustard and products thereof;	Molluscs 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 KALAMATA PDO 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