



TECHNICAL SHEET PRODUCT

EXTRA VIRGIN OLIVE OIL

Date Jan. 2021

Rev. 9

Class	Oil and Fat
Category	Oils of olive
Selling name	EXTRA VIRGIN OLIVE OIL 100 % ITALIAN "FRUITY"
Description	Superior category olive oil obtained directly from olives and solely by mechanical means
Ingredients	Extra Virgin Olive Oil - cold extract
Origin	Italy
Approval characteristics of the product	
Chemical/Physical	<p>Acidity (% as Oleic Acid) : 0,30 Number of Peroxide (meqO2/Kg) ≤10,0 K 232 ≤ 2,00 K 270 ≤ 0,16 Delta K ≤ 0,000 Wax (mg/kg) ≤ 100</p> <p>Other parameters according to the law Reg. C.E.E. 2568/91 and s.m. – I.O.O.C. – Codex Alimentarius</p> <p>Colour : from yellow to green Aspect : limpid at 20 °C</p>
Organoleptic characteristics	Fruity, bitter and spicy, harmonious and medium intensity.
Product hygienical protection	<p>In conformity Reg CE 852-2004</p> <p>Coliforms bacteria tot/ Escherichia coli/staphylococcus / clostridium solfito reducers/ bacterial spore clostridium / Moulds/ Ferments/ Aflatoxins : ABSENT</p> <p>Halogenated Solvents: according to Reg. CEE 2568/91 and s. a.</p> <p>Heavy metals, Glycidol and MCPD, dioxins, PCBs, others contaminants : according to EC Reg. 1881/1883 – 2006 and s.a.</p> <p>P.A.H. : according to EC Reg. 835/836- 2011</p> <p>Pesticides: in accordance with the regulations in force</p> <p>Phthalates: according to the required indications</p> <p>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</p>

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	16 g	15 g	2 g
of which Monounsaturated	74 g	67 g	10 g
of which Poliunsaturated	10 g	9 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

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