




## TECHNICAL SHEET PRODUCT

### POMACE OLIVE OIL

Date Jan 2021  
Rev. 9

Class	Oil and Fat
Category	Oils of olive
Selling name	<b>POMACE OLIVE OIL</b>
Description	Oil obtained by blending refined pomace olive oils and virgin olive oils
Ingredients	Refined olive pomace oil and extra virgin / virgin olive oil
Approval characteristics of the product	
Chemical/Physical	<p>Acidity (% as Oleic Acid) : <math>\leq 0,30</math>            Number of Peroxide (meqO<sub>2</sub>/Kg) <math>\leq 5,0</math>            K 270 <math>\leq 1,70</math>            Delta K <math>\leq 0,18</math>            Wax (mg/kg) <math>&gt; 350</math></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</p> <p>Aspect : limpid at 20 °C            The product may have during time a slight opalescence.            This phenomenon is quite natural and typical of the nature of the product.</p>
Organoleptic characteristics	Neutral and odorless, lightly almond
Product hygienical protection	<p>In conformity Reg CE 852-2004</p> <p>Coliforms bacteria tot/ Escherichia coli/staphylococcus / clostridium            solfite 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> <p>ALLERGENS:</p>

	Allergenic ingredients absent. Allergen labeling unnecessary. The product does not contain 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	19 mg	17 mg	3 mg
*Nrv : Nutritional reference value	(158 % Nrv)*	(142 % 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;"><b>COSTA D'ORO S.p.A.</b> Via C. Merini, 1 <b>06049 Spoleto (Pg) – ITALY</b> Tel <b>0039 0743 23061</b> Fax <b>0039 0743 221400</b> P.I. <b>0 1 4 8 5 9 9 0 5 4 1</b>  <b>Laboratory Director</b> </div>			