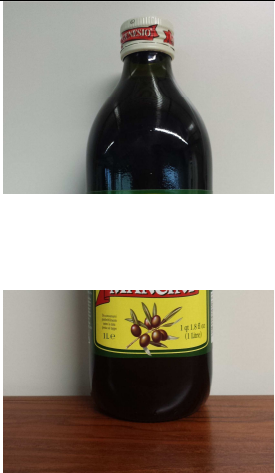


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<b>General Features</b>
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	Product description	<b>EXTRA VIRGIN OLIVE OIL</b>
	Brand	
	Item Number (EAN)	<b>8 003446 101036</b>
	Ingredients	extra virgin olive oil
	Olive varieties	Varies
	Area of Origin	Communitary
	Main stages of processing	Mechanical extraction, filtration, bottling
	Shelf life	18 months
	Preservation	In a cool place, away from direct sunlight, far from heat sources
	Allergens (rif D. Lgs 114/2006 e s.m.i.)	none

<b>Chemical and physical characteristics</b>
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Acid value (% of acid oleic)	≤ 0,8		
Peroxide value (meqO <sub>2</sub> /Kg)	≤ 20		
SPECTROPHOTOMETRIC U.V.	K <sub>232</sub> ≤ 2,50	K <sub>270</sub> ≤ 0,22	ΔK 0,01
Ethyl esters (mg/Kg)	≤ 40		
ECN <sub>42</sub>	≤ 0,2		
Waxes (C42-C46) (mg/Kg)	≤ 150		
Stigmastadiene (mg/kg)	≤ 0,05		
<b>Fatty acid Composition (%)</b>			
- Myristic acid (C14:0)	≤ 0,03		
- Palmitic acid (C16:0)	7,5 0÷ 20,00		
- Palmitoleic acid (C16:1)	0,30÷ 3,50		
- Heptadecanoic acid (C17:0)	≤ 0,30		
- Heptadecenoic acid (C17:1)	≤ 0,30		
- Stearic acid (C18:0)	0,5 ÷ 5,00		
- Oleic acid (C18:1)	55,00÷ 83,00		
- Linoleic acid (C18:2)	3,50 ÷ 21,00		
- Linolenic acid (C18:3)	≤ 1,00		
- Arachidic acid (C20:0)	≤ 0,60		
- Eicosenoic acid (C20:1)	≤ 0,40		
- Behenic acid (C22:0)	≤ 0,20		
- Lignoceric acid (C24:0)	≤ 0,20		
- Trans-fatty acids (C <sub>18:1</sub> T)	≤ 0,05		
- Trans-fatty acids (C <sub>18:2</sub> T+C <sub>18:3</sub> T)	≤ 0,05		
<b>Sterols Composition (%)</b>			
- Cholesterol	≤ 0,5		
- Brassicasterol	≤ 0,1		
- Campesterol	≤ 4,0		
- Stigmasterol	< Camp.		
- β-sitosterol	≥ 93,0		
- Δ <sup>7</sup> -stigmastenol	≤ 0,5		
- Eritrodiol and Uvaol	≤ 4,5		
Total sterols (mg/Kg)	≥ 1000		

<b>Contaminants</b>
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Pesticides (chlorinated and phosphorus)	Lowful
GMO	GMO free

<b>Nutrition Information per 100 ml of product (declare in the labels)</b>
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Energy Value	3389 kj (824 Kcal)
Protein	0 g
Carbohydrate	0 g
Total fat	91,3 g

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of which Saturated	13,6 g
Monounsaturated	69,7 g
Polyunsaturated	8,0 g
Trans	0 g
Cholesterol	0 mg
<b>Organoleptic characteristics and presentation</b>	
Appearance	Clear
Color	Green with yellow and gold reflex
Odor	Free from defects, presence of fruit
Flavor	Free from defects, presence of fruit
Sensitive Consumers	None
Intended Use	Dishes of meat, vegetables, grilled fish and / or roasted
Trasport	Vehicles suitable for transporting food
primary packaging	Suitable for contact with food according to DM 21.03.73 and subsequent amendments and dl reg. CE 1935/2004. For tinplate containers shall also apply to the DM 18/02/1982, while for PET containers and plastic materials in contact (capsules) reg. 10/2011/EU.
Type of primary packaging	Green glass bottle standard
Format	1 lt
Plug	Genesio
Secondary packaging	Termopak / Carton
Secondary packaging size	341 X 254 X 242
Pieces per carton	12 th
Cartons per layer	10 th
Cartons per pallet (EURPAL)	50/60