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| | DOCUMENT | ST01 | Ed. 1 - Rev. 01 |
| | Data Sheet "Product" | | of 13/03/2014 |
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| General Features |
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|  | Product description | PURE OLIVE OIL composed of refined olives and virgin olive oils |
| | Brand | |
| | Item Number (EAN) | 8 003446 301238 |
| | Ingredients | Pure olive oil and virgin oil |
| | Olive varieties | Varies |
| | Area of Origin | Communitary |
| | Main stages of processing | Oil obtained exclusively by oolive oils that have undergone refining and oils obtained directly from olives |
| | 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 | |

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| Chemical and physical characteristics |
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| Acid value (% of acid oleic) | ≤ 1,0 | | |
| Peroxide value (meqO ₂ /Kg) | ≤ 15 | | |
| SPECTROPHOTOMETRIC U.V. | K ₂₇₀ ≤ 0,90 | ΔK 0,15 | |
| ECN ₄₂ | ≤ 0,3 | | |
| Waxes (C42-C46) (mg/Kg) | ≤ 350 | | |

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| Fatty acid Composition (%) | |
| - Myristic acid (C14:0) | ≤ 0,03 |
| - Palmitic acid (C16:0) | 7,50 ÷ 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) | 0,50 ÷ 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 _{18:1} T) | ≤ 0,20 |
| - Trans-fatty acids (C _{18:2} T+C _{18:3} T) | ≤ 0,30 |

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| Sterols Composition (%) | |
| - Cholesterol | ≤ 0,5 |
| - Brassicasterol | ≤ 0,1 |
| - Campesterol | ≤ 4,0 |
| - Stigmasterol | < Camp. |
| - β-sitosterol | ≥ 93,0 |
| - Δ ⁷ -stigmastenol | ≤ 0,5 |
| - Eritrodiol and Uvaol | ≤ 4,5 |
| Total sterols (mg/Kg) | ≥ 1000 |

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| Contaminants |
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| Pesticides (chlorinated and phosphorus) | Lowful |
| GMO | GMO free |

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| Nutrition Information per 100 ml of product (declare in the labels) |
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| Energy Value | 3378 kj (822 Kcal) |
| Protein | 0 g |
| Carbohydrate | 0 g |
| Total fat | 91,3 g |

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| of which Saturated | 13,1 g |
| Monounsaturated | 67,0 g |
| Polyunsaturated | 11,2 g |
| Cholesterol | 0 mg |
| Organoleptic characteristics and presentation | |
| Appearance | Clear |
| Color | Yellow with gold reflex |
| Odor | Free from defects and unpleasant odors |
| Flavor | Slightly almond, free from unpleasant taste |
| Sensitive Consumers | None |
| Intended Use | Delicate dishes, frying. |
| 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 tinfoil 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 | Glass bottle 2G |
| Format | 1 lt |
| Plug | Genesio |
| Secondary packaging | Termopak |
| Secondary packaging size | 341 X 254 X 242 |
| Pieces per carton | 12 th |
| Cartons per layer | 10 th |
| Cartons per pallet (EURPAL) | 50/60 |