

	DOCUMENT	ST01	Ed. 1 - Rev. 01
	Data Sheet "Product"		of 13/03/2014
			Page 1 di 2

General Features

	Product description	POMACE OLIVE OIL
	Brand	
	Item Number (EAN)	8 003446 401327
	Ingredients	Pure pomace olive oil and virgin oil
	Olive varieties	Varies
	Area of Origin	Communitary
	Main stages of processing	Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive 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

Chemical and physical characteristics

Acid value (% of acid oleic)	≤ 1,0		
Peroxide value (meqO ₂ /Kg)	≤ 15 meq O ₂ /Kg		
SPECTROPHOTOMETRIC U.V.	K ₂₇₀ ≤ 1,70	ΔK 0,18	
ECN ₄₂	≤ 0,5		
Waxes (C42-C46) (mg/Kg)	> 350		

Fatty acid Composition (%)	
- Myristic acid (C14:0)	≤ 0,03
- Palmitic acid (C16:0)	7,5 ÷ 20,0
- Palmitoleic acid (C16:1)	0,3 ÷ 3,5
- Heptadecanoic acid (C17:0)	≤ 0,3
- Heptadecenoic acid (C17:1)	≤ 0,3
- Stearic acid (C18:0)	0,5 ÷ 5,0
- Oleic acid (C18:1)	55,0 ÷ 83,0
- Linoleic acid (C18:2)	3,5 ÷ 21,0
- Linolenic acid (C18:3)	≤ 1,0
- Arachidic acid (C20:0)	≤ 0,6
- Eicosenoic acid (C20:1)	≤ 0,4
- Behenic acid (C22:0)	≤ 0,3
- Lignoceric acid (C24:0)	≤ 0,2
- Trans-fatty acids (C _{18:1} T)	≤ 0,40
- Trans-fatty acids (C _{18:2} T+C _{18:3} T)	≤ 0,35

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)	≥ 1600

Contaminants

Pesticides (chlorinated and phosphorus)	Lowful
GMO	GMO free

Nutrition Information per 100 ml of product (declare in the labels)

Energy Value	3378 kj (822 Kcal)
Protein	0 g
Carbohydrate	0 g
Total fat	91,3 g
of which Saturated	13,1 g
Monounsaturated	66,7 g
Polyunsaturated	11,3 g

	DOCUMENT	ST01	Ed. 1 - Rev. 01
	Data Sheet "Product"		of 13/03/2014
			Page 2 di 2

Cholesterol	0 mg
Organoleptic characteristics and presentation	
Appearance	Clear
Color	Yellow with golden reflections tending to brownish
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	Pet bottle
Format	1 lt
Plug	La Torretta
Secondary packaging	Termopak
Secondary packaging size	341 X 254 X 242
Pieces per carton	12 th
Cartons per layer	11 th
Cartons per pallet (EURPAL)	55