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	Data Sheet <b>"Product"</b>		of 13/03/2014
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General Features			
	Product description	<b>POMACE OLIVE OIL</b>	
	Brand		
	Item Number (EAN)	<b>8 003446 405349</b>	
	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 <sub>2</sub> /Kg)	≤ 15 meq O <sub>2</sub> /Kg	
	SPECTROPHOTOMETRIC U.V.	K <sub>270</sub> ≤ 1,70	ΔK 0,18
	ECN <sub>42</sub>	≤ 0,5	
	Waxes (C42-C46) (mg/Kg)	> 350	
	<b>Fatty acid Composition (%)</b>		
	- 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 <sub>18:1</sub> T)	≤ 0,40	
	- Trans-fatty acids (C <sub>18:2</sub> T+C <sub>18:3</sub> T)	≤ 0,35	
	<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)	≥ 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	

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Cholesterol	0 mg
<b>Organoleptic characteristics and presentation</b>	
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 clear/Uvag
Format	5 lt
Plug	Yellow pressure
Secondary packaging	Termopak
Secondary packaging size	295 X 147 X 330
Pieces per carton	2
Cartons per layer	20
Cartons per pallet (EURPAL)	80