



TECHNICAL SHEET PRODUCT

EXTRA VIRGIN OLIVE OIL

Date Feb. 2020
Rev. 8

Class	Oil and Fat
Category	Oils of olive
Selling name	EXTRA VIRGIN OLIVE OIL
Description	Superior category olive oil obtained directly from olives and solely by mechanical means
Ingredients	Extra Virgin Olive Oil - cold extract
Origin	EU Countries and non-EU Countries
Approval characteristics of the product	
Chemical/Physical	Acidity (% as Oleic Acid) : 0,40 Number of Iodine : 75 -94 Relative Density at 20 °C (Kg/l) : 0,910 - 0,916 Refractive Index : 1,4677 - 1,4705 Colour : from yellow to green Other parameters according to the law Reg. C.E.E. 2568/91 and s.m. - I.O.O.C. - Codex Alimentarius Colour : from yellow to green Aspect : limpid at 20 °C
Organoleptic characteristics	Fruity, bitter and spicy, harmonious and light intensity.
Product hygienical protection	In conformity Reg CE 852-2004 Coliforms bacteria tot/ Escherichia coli/staphylococcus / clostridium solfito reducers/ bacterial spore clostridium / Moulds/ Ferments/ Aflatoxins : ABSENT Halogenated Solvents: according to Reg. CEE 2568/91 and s. a. Heavy metals, Glycidol and MCPD, dioxins, PCBs, others contaminants: according to EC Reg. 1881/1883 - 2006 and s.a. P.A.H. : according to EC Reg. 835/836- 2011 Pesticides: in accordance with the regulations in force Phthalates: according to the required indications 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 ALLERGENS: Allergenic ingredients absent. Allergen labeling unnecessary. The product not contains 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	17 g 15 g 2 g
of which Monounsaturated	72 g 66 g 10 g
of which Polyunsaturated	11 g 10 g 2 g
Trans fatty acids	0 g 0 g 0 g
Cholesterol	0 mg 0 mg 0 mg
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	22 mg 20 mg 3 mg
Nrv : Nutritional reference value	(183 % Nrv) (167 % Nrv)* (25 % Nrv)*
Conservation modality	Room temperature, away from heat and light
Maximum limit of conservation or best before date	24 months
Traceability	Lot of production - Production date
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