

## **TECHNICAL SHEET PRODUCT**

POMACE OLIVE OIL Feb. 2020 Class Category Oil and Fat POMACE OLIVE OIL Selling name Oil obtained by blending refined pomace olive oils and virgin olive oils Description Refined olive pomace oil and extra virgin / virgin olive oil Ingredients Approval characteristics of the product Chemical/Physical Acidity (% as Oleic Acid): ≤ 0,30 Number of Iodine : 75 – 92
Relative Density at 20 °C (kg/l): 0,910 – 0,916
Refractive Index: 1,4680 – 1,4707 Other parameters according to the law Reg. C.E.E. 2568/91and s.m. – I.O.O.C. – Codex Alimentarius Colour: from yellow to green Aspect : limpid at 20 °C The product may have during time a slight opalescence. This phenomenon is quite natural and typical of the nature of the product. Organoleptic characteristics Neutral and odorless, lightly almond Product hygienical protection In conformity Rea 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 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 does not contain gluten Intended for all categories of consumers, for all cold dishes or cooked, except in the presence of special needs or allergies of which the compan Intended use may not be aware of. Average nutritional values (Average analytical values) for 100 g for 100 ml for serving (15 ml) Energetic value Fat 900 kcal – 3700 kj 100 g 819 kcal – 3367 kj 91 g 126 kcal – 518 kj 14 g of which Saturated 16 g 15 g 10 g of which Trans fatty acids 0 g Cholestero 0 mg 0 mg Carbohydrates 0 g 0 g 0 g of which sugar Protein 0 g 0 g 0 g Vitamin E 17 mg (142 % Nrv)\* 3 mg (25 % Nrv)\* 19 mg \*Nrv : Nutritional reference value (158 % 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 COSTA D'ORO S.p.A.

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