



Technical Data Sheet –

Description – 100% Organic Black Truffle Olive Oil

Product #2234 – OBTO GTIN – n/a Creation date: 10/28/13

Revised date – 02/20/17

Material description: 100% USDA Organic Extra Virgin Olive (cold pressed) flavored with USDA Organic Black Truffle Concentrate in Organic Olive Oil, with 100% USDA Organic Dried Black Truffle pieces – tuber melanosporum.

Ingredient statement: Organic Extra Virgin Olive Oil, Organic Dried Black Truffles (Melanosporum) and 100% Organic Black Truffle Flavored Extra Virgin Olive Oil.

Nutritional Information:

	<i>Per 100gm</i>	<i>Per 14gm Serving</i>	<i><u>%DV* per 14gm</u></i> <i>Serving</i>
Calories	900	120	--
Calories from Fat.	900	14	22
Fat Grams	100	2.5	13
Saturated Fat	17.5	0	--
Trans Fat	0.5	10	--
Monounsaturated	69	69	--
Polyunsaturated	13	0	0
Cholesterol	0	0	0
Sodium	0	0	0
Vitamin E (mg)	14.4	2	10
Total Carbohydrate (g)	0	0	0
Total Sugars (g)	0	0	--
Added Sugars (g)	0	0	--
Dietary Fiber	0	0	0
Protein	0	0	0
Vitamin D (mcg)	0	0	0
Calcium (mg)	1	0	0
Iron (mg)	0.56	0.08	0
Water (g)	0	0	--
Ash (g)	0	0	0

****The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advise.***



<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Color	Yellow to Green	Visual
Free Fatty Acids (% oleic)	0.80% Max	AOCS Ca 5a-40
Peroxide Value	20.0 mEq/Kg Max*	AOCS Cd 8b-90
Iodine Value	75 – 94 cg/g	AOCS Cd 1d-92
Smoke Point	329°F	AOCS Cc 9a-48
Weight per gallon @ 60°F	7.7 lbs/gallon	

*Maximum results at packaging as an oil’s peroxide value can increase. This increase does not denote the oils rancid

Typical Fatty Acid Profile (% m/m methyl esters) AOCS Ce 1e-91

C16:0	Palmitic Acid	7.5 – 20.0
C18:0	Stearic Acid Oleic	5.0 Max
C18:1	Acid Linoleic Acid	55.0 – 83.0
C18:2	Acid Linoleic Acid	3.5 – 21.0
C18:3	Linolenic Acid	0.99 Max

Physical Properties:

- Flavor & aroma – Organic Evoo blended in Organic Fresh Black Truffles (T. Malanosporum)
- Texture – Smooth and buttery mouth feel

Microbial limits Reference:

- Microbiological - ≤ 6
- Yeast & Mold - ≤ 10
- H₂O and Volatiles % ≤ 0.2
- Ash = 0.00

Shipping and Handling:

- Ambient for transport – 44-80° f
- Ambient for storage – 44-80° f



Shelf Life – 18 - 24 months

Pack Sizes: 50ml glass bottles, 237ml glass bottles, 1gal Plastic Jug, 55gal Drum.

Organic Status: 100% Organic,

Status of Ingredient Statement - Organic Extra Virgin Olive Oil with Organic Black Winter Truffle Flavoring is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

Allergen – None

Country of Origin – Organic EVOO - product of Argentina, Italy, Spain, Tunisia and or the US for organic olive oil base and product of Italy for USDA 100% organic black truffle extra virgin olive oil concentrate and Organic Dried Black Winter Truffles.

Lot Number Description – Lot information is based in the initials of the product + production date, all information is revised in every batch.

Status Certification:

- Certified Organic by QAI
- Certified Kosher by OU
- Certified SQF Level 2 by Global Standards Inc.

Approved by _____ Date - December 13th 2019

Gustavo Vargas - Quality Assurance Manager