



Technical Data Sheet –

Description – 100% Organic White Truffle Flavored Olive Oil

Product #EA1005 - OWTO GTIN – n/a Creation date: 10/28/13

Revised date – 08/14/2018

Material description: 100% USDA Organic Extra Virgin Olive (Cold pressed) with 100% USDA Organic White Truffle Flavoring in Organic Olive Oil, with USDA 100% Organic White Dried Truffles (Alba)

Ingredient statement: Organic Extra Virgin Olive Oil, Organic White Truffles (T. Magnatum Pico) and 100% Organic White 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><u>Serving</u></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 White 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: 12 – 18months

Organic Status: 100% ORGANIC,

Certified: KOSHER, SQF LEVEL 2

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 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