

	TECHNICAL SHEET	Rev. 02 del 19/01/2018
	EXTRA VIRGIN OLIVE OIL	

TECHNICAL SHEET OF EXTRA VIRGIN OLIVE OIL IN CAN LT 4

1. COMPANY

COMPANY	MEDSOL S.R.L
COUNTRY	ITALIA
CITY	MOLFETTA (BA)
ADDRES	VIALE A.OLIVETTI 37 ZONA A.S.I.
TELEPHONE NUMBER	080 33 75629/080 33 70567
E-MAIL	info@olioluglio.it
VAT NUMBER	6749400724

2. DESCRIPTION OF PRODUCT

NAME	EXTRA VIRGIN OLIVE OIL "superior category olive oil obtained directly from olives and solely by mechanical means" Reg. UE 29/2012 e s.m.
INGREDIENTS	100% Extra Virgin Olive Oil
ORIGIN	Blend of olive oils of European Union origin
CODE	AA414
CERTIFICATES	KOSHER, HALAL, BRC, IFS e ISO 22005
TRACEABILITY	<u>INDICATION LOT 00 A 00 GGG L1</u> OO N ° tank drain month A Product category OO month arrival cistern GGG Julian day of packaging L1 Packaging line

3. PRODUCT CHARACTERISTICS

ORGANOLEPTIC CHARACTERISTICS
Odor: Fruity oil with hints of fresh olive, free from defects Taste: confirmation of the fruity green of fresh olive, with intense notes of bitter and spicy.
CHEMICAL-PHYSICAL CHARACTERISTICS
Oil obtained from the fruit only through mechanical processes or other physical processes, in conditions that do not cause alteration of the oil and that has not undergone any treatment other than washing, decongestion, centrifugation and filtration. The extra virgin olive oil, which comes under the category of vegetable oils, consists for about 98% of the so-called glyceric component and for the remaining 2%, from the unsaponifiable fraction (sterols, polyphenols, tocopherols, hydrocarbons, etc.) the content of water is almost negligible.



TECHNICAL SHEET

EXTRA VIRGIN OLIVE OIL

Rev. 02 del
19/01/2018

MICROBIOLOGICAL CHARACTERISTICS

In the absence of an aqueous substrate, indispensable for microbial growth, the possibility of undesired and uncontrolled growth of microorganisms is practically nil.

So we can say that biological agents do not constitute a risk factor for oil.

4. PRODUCT SPECIFICATIONS

SHELF LIFE	Based on research studies, knowledge and experience of the company on the product, we recommend an 18-month TMC product.
STORAGE	The product must be stored in a cool and dry place, away from light and heat sources.
ANALYTICAL VALUE	IN ACCORDANCE WITH REGULATION CEE 2568/91 S.M.I.
OGM	On the basis of the indications provided by the EC regulations N.1829 / 2003 and 1830/2003 and subsequent modifications, for the olive oil there is no record of genetically modified plants.
ALLERGENS	The presence of allergens in Directive 2003/89 / EC and subsequent amendments is not recorded.

5. CHEMICAL PARAMETERS

CHEMICAL ANALYSES		SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET	
Free fatty acids (% Oleic Acid)	<0,8	at 232 millimicron (K 232)	<2,5
Peroxide value (meq O ₂ /Kg)	<20	at 270 millimicron (K 270)	<0,22
3,5 - Stigmastadienes	<0,05 mg/Kg	Delta K	<0,01
Waxes (C42+C44+C46)	<150 mg/Kg	Triglycerides (HPLC) Delta ECN 42	<0,2
FATTY ACID		STEROLS CONTENT	
C 14:0 - Myristic Acid	<0,03%	Cholesterol	<0,5%
C 18:3 - Linolenic Acid	<1%	Brassicasterol	≤0,1%
C 20:0 - Arachidic Acid	<0,6%	Campesterol	≤4.0%
C 20:1 - Eicosenoic Acid	<0,4%	Stigmasterol	<Camp
C 22:0 - Behenic Acid	<0,2%	Total Betasitosterol	≥93.0%
C 24:0 - Lignoceric Acid	0,2%	Delta-7 - Stigmastenol	≤0.5%
TRANS FATTY ACIDS CONTENT		Erythrodiol + Uvaol	≤4,5%
C 18:1 - Elaidinic	<0,05%	Total Sterols content	≥1000 mg./Kg.
C 18:2 + C 18:3	<0,05%		
NUTRITION FACTS (VALUE FOR 100ml OF OIL)			
Energy Value		3404 kj /828 kcal	
Fat		92 g	
Saturates		14 g	
Mono-unsaturates		71 g	
Poly-unsaturates		7 g	
Carbohydrate		0 g	
Sugars		0 g	
Protein		0 g	
Salt		0 g	

**TECHNICAL SHEET**

EXTRA VIRGIN OLIVE OIL

Rev. 02 del
19/01/2018**6. PACKAGING**

FORMATO BOTTIGLIA			
SALE UNIT		Extra Virgin Olive Oil Can LT 4	
HEIGHT (cm)		26,0	
WIDTH (cm)		12,0	
LNGHT (cm)		14,5	
NET WEIGHT (kg)		3,66	
GROSS WEIGHT (kg)		4,00	
CAP		Yellow	
FORMATO IMBALLAGGIO			
UNIT		Cartoon	
TYPE		Can 4x4 Lt	
PIECES PER CARTOON		4	
HEIGHT (cm)		26	
WIDTH (cm)		25,5	
LENGHT (cm)		30,5	
NET WEIGHT (Kg)		18,32	
GROSS WEIGHT (kg)		16,00	
PALLET/PEDANA FUMIGATA		PALLET/PEDANA EPAL	
CARTOONS PER PALLET	75	CARTOONS PER PALLET	60
CARTOONS PER LAYERS	15	CARTOONS PER LAYERS	12
NUMBER LAYERS	5	NUMBER LAYERS	5
GROSS WEIGHT (kg)	1100	GROSS WEIGHT (kg)	960
HEIGHT PALLET (cm)	144	HEIGHT PALLET (cm)	157

Compiled by: Dott. Francesco Tricarico**Firma:**