

<b>MEDSOL S.R.L.</b> Viale A.Olivetti 37 – Molfetta - 70056	<b>TECHNICAL SHEET</b>	Rev. 00 del 29/01/2021
	<b>EXTRA VIRGIN OLIVE OIL</b> Blend of olive oils of European Union origin	

## TECHNICAL SHEET OF EXTRA VIRGIN OLIVE OIL IN DEMIJHONE LT 3

### 1. COMPANY

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

### 2. DESCRIPTION OF PRODUCT

<b>NAME</b>	EXTRA VIRGIN OLIVE OIL "superior category olive oil obtained directly from olives and solely by mechanical means" Reg. UE 29/2012 e s.m.
<b>INGREDIENTS</b>	100% Extra Virgin Olive Oil
<b>ORIGIN</b>	Blend of olive oils of European Union origin
<b>CERTIFICATES</b>	KOSHER, HALAL, BRC, IFS e ISO 22005
<b>PRODUCT CODE</b>	A132
<b>TRACEABILITY</b>	<u>INDICATION LOT 00 A 00 GGG L2</u> OO N ° tank drain month A Product category OO month arrival cistern GGG Julian day of packaging L2 Packaging line

### 3. PRODUCT CHARACTERISTICS

<b>ORGANOLEPTIC CHARACTERISTICS</b>
<b>Colour:</b> yellow-green with golden reflections <b>Smell:</b> aromatic notes typical of fresh oil mill with hints of almond and fresh tomato, while maintaining a sweeter and more delicate background tone <b>Taste:</b> Mild and pleasant on the palate, it is an extra virgin olive oil with a delicate and light taste
<b>CHEMICAL-PHYSICAL CHARACTERISTICS</b>
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.
<b>MICROBIOLOGICAL CHARACTERISTICS</b>
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.

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#### 4. PRODUCT SPECIFICATIONS

<b>SHELF LIFE</b>	Based on research studies, knowledge and experience of the company on the product, we recommend an 24-month TMC product.
<b>STORAGE</b>	The product must be stored in a cool and dry place, away from light and heat sources.
<b>ANALYTICAL VALUE</b>	IN ACCORDANCE WITH REGULATION CEE 2568/91 S.M.I.
<b>OGM</b>	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.
<b>ALLERGENS</b>	The presence of allergens in Directive 2003/89 / EC and subsequent amendments is not recorded.

#### 5. CHEMICAL PARAMETERS

<b>CHEMICAL ANALYSES</b>		<b>SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET</b>	
Free fatty acids (% Oleic Acid)	<0,8	at 232 millimicron (K 232)	<2,5
Peroxide value (meq O2/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
<b>FATTY ACID</b>		<b>STEROLS CONTENT</b>	
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%
<b>TRANS FATTY ACIDS CONTENT</b>		Erythrodiol + Uvaol	≤4,5%
C 18:1 - Elaidinic	<0,05%	Total Sterols content	≥1000 mg./Kg.
C 18:2 + C 18:3	<0,05%		
<b>NUTRITION FACTS (VALUE FOR 100ml OF OIL)</b>			
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		

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## 6. PACKAGING

<b>PRIMARY PACKAGING</b>			
SALE UNIT		Demijhon lt 3	
HEIGHT (cm)		25,4	
WIDTH (cm)		14,0	
LNGHT (cm)		14,0	
NET WEIGHT (kg)		2,75	
GROSS WEIGHT (kg)		2,85	
LITERS (Lt)		3	
CAP		Green	
<b>SECONDARY PACKAGING</b>			
UNIT		Cartoon	
TYPE		4 x 3 Lt	
PIECES PER CARTOON		4	
HEIGHT (cm)		28,3	
WIDTH (cm)		28,2	
LENGHT (cm)		27,0	
GROSS WEIGHT (kg)		11,8	
<b>PALLET FUMIGATA</b>		<b>PALLET EPAL</b>	
CARTOONS PER PALLET	72	CARTOONS PER PALLET	40
CARTOONS PER LAYERS	12	CARTOONS PER LAYERS	8
NUMBER LAYERS	6	NUMBER LAYERS	5
GROSS WEIGHT (kg)	863	GROSS WEIGHT (kg)	495
HEIGHT PALLET (cm)	170	HEIGHT PALLET (cm)	141

**Redatto da:** Dott. Francesco Tricarico

**Firma:**

