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<b>General Features</b>
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	Product description	<b>EXTRA VIRGIN OLIVE OIL</b>
	Brand	<b>MANCINI</b>
	Item Number (EAN)	<b>8 003446 101036</b>
	Ingredients	Extra Virgin olive oil
	Olive varieties	Varies
	Area of Origin	Communitary
	Mainstages of processing	Mechanical extraction, filtration, bottling
	Shelf life	18 months
	Preservation	In a cool place, away from direct sunlight, far from heat sources
	Allergens (rif D. Lgs 114/2006 e s.m.i.)	none

<b>Chemical and physical characteristics</b>
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Acid value (% of acid oleic)	≤ 0,8		
Peroxidevalue (meqO <sub>2</sub> /Kg)	≤ 20		
SPECTROPHOTOMETRICU.V.	K <sub>232</sub> ≤ 2,50	K <sub>270</sub> ≤ 0,22	ΔK 0,01
Ethyl esters (mg/Kg)	≤ 22		
ECN <sub>42</sub>	≤ 0,2		
Waxes (C42-C46) (mg/Kg)	≤ 150		
<b>Fatty acid Composition (%)</b>			
- Myristic acid (C14:0)	≤ 0,03		
- Palmiticacid (C16:0)	7,5 0 ÷ 20,00		
- Palmitoleic acid (C16:1)	0,30 ÷ 3,50		
- Heptadecanoic acid (C17:0)	≤ 0,30		
- Heptadecenoic acid (C17:1)	≤ 0,30		
- Stearic acid (C18:0)	0,5 ÷ 5,00		
- Oleicacid (C18:1)	55,00 ÷ 83,00		
- Linoleicacid (C18:2)	3,50 ÷ 21,00		
- Linolenicacid (C18:3)	≤ 1,00		
- Arachidicacid (C20:0)	≤ 0,60		
- Eicosenoicacid (C20:1)	≤ 0,40		
- Behenicacid (C22:0)	≤ 0,20		
- Lignocericacid (C24:0)	≤ 0,20		
- Trans-fatty acids (C <sub>18:1</sub> T)	≤ 0,05		
- Trans-fatty acids (C <sub>18:2</sub> T+C <sub>18:3</sub> T)	≤ 0,05		
<b>SterolsComposition (%)</b>			
- Cholesterol	≤ 0,5		
- Brassicasterol	≤ 0,1		
- Campesterol	≤ 4,0		
- Stigmasterol	< Camp.		
- β-sitosterol	≥ 93,0		
- Δ <sup>7</sup> -stigmasterol	≤ 0,5		
- Eritrodiol and Uvaol	≤ 4,5		
Total sterols (mg/Kg)	≥ 1000		

<b>Contaminants</b>
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Pesticides(chlorinatedandphosphorus)	Lowful
GMO	GMO free

<b>Nutritional values per 100 ml of product</b>
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Energy	3378 kj (822 Kcal)
Total Fat	~ 91,3g
of which	
- Saturated fatty acids	13,6g
- Monounsaturated fatty acids	69,7g
- Polyunsaturated fatty acids	8,0g

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Carbohydrate of which	0g
- sugar	0g
- polyols	0g
- starch	0g
Dietary fiber	0g
Protein	0g
Salt	0g
<b>Organoleptic characteristics and presentation</b>	
Appearance	Clear
Color	Green with yellow and gold reflex
Odor	Free from defects, presence of fruit
Flavor	Free from defects, presence of fruit
Sensitive Consumers	None
Intended Use	Dishes of meat, vegetables, grilled fish and /or roasted
Transport	Vehicle suitable for transporting food
primary packaging	Suitable for contact with food according to DM21.03.73 and subsequent amendments and reg. CE1935/2004. For tinplate containers shall also apply to the DM18/02/1982, while for PET containers and plastic materials in contact (capsules) reg. 10/2011/EU.
Type of primary packaging	Green glass bottle standard
Format	1 lt
Plug	Genesio
Secondary packaging	Termopak / Carton
Secondary packaging size	341 X 254 X 242
Pieces per carton	12 th
Cartons per layer	10 th
Cartons per pallet (EURPAL)	50/60