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GENERAL FEATURES		
Product description	PURE OLIVE OIL	
Ingredients	Refined olive oil, extra virgin olive oil	
Main stages of processing	Oil obtained exclusively by olive oils that have undergone refining and oils obtained directly from olives	
Shelf life	18 months	
Preservation	In a cool place, away from direct sunlight, far from heat sources	
CHEMICAL AND PHYSICAL CHARACTERISTICS		
Acid VALUE (% in ac. Oleic)	≤ 1,0	
Peroxide value (meq O ₂ /Kg)	≤ 15 meq O ₂ /Kg	
Spettrofotometric U.V.	K ₂₇₀ ≤ 0,90	ΔK 0,15
ECN ₄₂	≤ 0,3	
Waxes (mg/Kg)	≤ 350	
Fatty acid composition (%) - Myristic acid - Palmitic acid - Palmitoleic acid - Heptadecanoic acid - Heptadecenoic acid - Stearic acid - Oleic acid - Linoleic acid - Linolenic acid - Arachidic acid - Eicosenoic acid - Behenic acid - Lignoceric acid - Trans fatty acids (C_{18:1}T) - Trans fatty acids (C_{18:2}T+C_{18:3}T)	≤ 0,03 7,5 ÷ 20,0 0,3 ÷ 3,5 ≤ 0,3 ≤ 0,3 0,5 ÷ 5,0 55,0 ÷ 83,0 3,5 ÷ 21,0 ≤ 1,0 ≤ 0,6 ≤ 0,4 ≤ 0,2 ≤ 0,2 ≤ 0,20 ≤ 0,30	
Sterols composition (%) - Cholesterol - Brassicasterol - Campesterol - Stigmasterol - β-sitosterol - Δ7-Stigmastenol - Eritrodiol and Uvaol - Total Sterols (mg/Kg)	≤ 0,5 ≤ 0,1 ≤ 4,0 < Camp. ≥ 93,0 ≤ 0,5 ≤ 4,5 ≥ 1000	
CONTAMINANTS		
Allergens	None	
GMO	GMO free	
Pesticides	Lowful	
Glicidol (µg/Kg)	<1000	
Benzo(a)pyrene (µg/Kg)	<2	

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NUTRITION INFORMATION PER 100ml OF PRODUCT	
Energy value	3389kj (824 Kcal)
Total fat	91,6 g
of which saturated fat	14,0 g
Carbohydrates	0 g
of which sugars	0 g
Salt	0 g
ORGANOLEPTIC CHARACTERISTICS AND PRESENTATION	
Taste	Good
Colour	Good
Texture	Light, yellow to green
Sensitive consumers	None
Intended Use	Delicate dishes, frying
Trasport	Vehicles suitable for transporting food