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GENERAL FEATURES			
Product description	POMACE OLIVE OIL		
Ingredients	refined pomace olive oil and extra virgin olive oil		
Area of Origin	Italian refinery		
Main stages of processing	Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive and oils obtained directly from olives.		
Shelf life	18		
Preservation	In a cool place, away from direct sunlight, far from heat sources		
CHEMICAL AND PHYSICAL CHARACTERISTICS			
Acid value (% of acid oleic)	≤ 1,0		
Peroxide value (meqO ₂ /Kg)	≤ 15 meq O ₂ /Kg		
SPECTROPHOTOMETRIC U.V.	K ₂₇₀ ≤ 1,70	ΔK 0,18	
ECN ₄₂	≤ 0,5		
Waxes (C42-C46) (mg/Kg)	> 350		
Fatty acid Composition (%)			
- Myristic acid (C14:0)	≤ 0,03		
- Palmitic acid (C16:0)	7,5 ÷ 20,0		
- Palmitoleic acid (C16:1)	0,3 ÷ 3,5		
- Heptadecanoic acid (C17:0)	≤ 0,3		
- Heptadecenoic acid (C17:1)	≤ 0,3		
- Stearic acid (C18:0)	0,5 ÷ 5,0		
- Oleic acid (C18:1)	55,0 ÷ 83,0		
- Linoleic acid (C18:2)	3,5 ÷ 21,0		
- Linolenic acid (C18:3)	≤ 1,0		
- Arachidic acid (C20:0)	≤ 0,6		
- Eicosenoic acid (C20:1)	≤ 0,4		
- Behenic acid (C22:0)	≤ 0,3		
- Lignoceric acid (C24:0)	≤ 0,2		
- Trans-fatty acids (C _{18:1} T)	≤ 0,40		
- Trans-fatty acids (C _{18:2} T+C _{18:3} T)	≤ 0,35		
Sterols Composition (%)			
- Cholesterol	≤ 0,5		
- Brassicasterol	≤ 0,1		
- Campesterol	≤ 4,0		
- Stigmasterol	< Camp.		
- β-sitosterol	≥ 93,0		
- Δ ⁷ -stigmastenol	≤ 0,5		

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- Eritrodiol and Uvaol	> 4,5
Total sterols (mg/Kg)	≥ 1600

CONTAMINANTS	
Pesticides (chlorinated and phosphorus)	Lowful
GMO	GMO free
Allergens	None
Contaminants (Reg. UE 915/23)	compliant with current legislation

NUTRITION INFORMATION PER 100 ML OF PRODUCT	
Energy Value	3378 kj (822 Kcal)
Total fats	91,6g
of which Saturated	13,7g
Carbohydrate	0 g
of which sugars	0g
Protein	0g
Salt	0g

ORGANOLEPTIC CHARACTERISTICS AND PRESENTATION	
Appearance	Clear
Color	Yellow with golden reflections tending to brownish
Odor	Free from defects and unpleasant odors
Flavor	Slightly almond, free from unpleasant taste
Sensitive Consumers	None
Methods of use	Open the cap, remove the chosen quantity, close the cap and place the IBC in optimal storage conditions (limit contact with air, light and heat)
Trasport	Vehicles suitable for transporting food