

1. GENERAL INFORMATION

Trade description: Extra virgin olive oil

Product description: oil obtained from the fruit of the olive tree (*Olea europaea L.*) solely by mechanical means under particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decanting, centrifuging and filtration.

Category of oil: superior category olive oil obtained directly from olives and solely by mechanical means.

Origin: UE

Certification of company: BRC, IFS, ISO 9001:2015, HALAL

2. PHYSICAL-CHEMICAL CHARACTERISTICS*

PARAMETERS	UNIT	VALUE
Acidity	%	≤ 0.8
Peroxide index	MeqO ₂ /kg	≤ 20
K232	-	≤ 2.50
K270	-	≤ 0.22
ΔK	-	≤ 0.01
ECN42	-	≤ 0.2
2-glyceril monopalmitate	%	≤ 0.9 (if total palmitic acid: ≤ 14%) ≤ 1.0 (if total palmitic acid: > 14%)
EEAG	mg/kg	≤ 40
Waxes	mg/kg	≤ 150
Stigmastadiens	mg/kg	≤ 0.05
Moisture and volatile matter	%	≤ 0.2
Insoluble impurities	%	≤ 0.1
Saponification value	mg KOH/g oil	184 - 196
ORGANOLEPTIC EVALUTATION		
Fruity median	-	> 0
Defect median	-	= 0
Color	-	Yellow to green
Appearance	-	Limpid (filtered)
State	-	Liquid at room temperature
FATTY ACID CONTENT		
Myristic	%	≤ 0.03
Linolenic	%	≤ 1.0
Arachid	%	≤ 0.6
Eicosenoic	%	≤ 0.4
Behenic	%	≤ 0.2
Lignoceric	%	≤ 0.2

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Palmitic	%	7.5 – 20.0
Palmitoleic	%	0.3 – 3.5
Heptadecanoic	%	≤ 0.3
Heptadecenoic	%	≤ 0.3
Stearic	%	0.5 – 5.0
Oleic	%	55.0 – 83.0
Linoleic	%	3.5 – 21.0

TRANS FATTY ACID

C 18:1 T	%	0.05
C 18:2 T + C 18:3 T	%	0.05

STEROLS COMPOSITION

Cholesterol	%	≤ 0.5
Brassicasterol	%	≤ 0.1
Campesterol	%	≤ 4.0
Stigmasterol	%	< Camp.
Betasitosterol	%	≥ 93
Δ7 stigmastenol	%	≤ 0.5
Total sterols	mg/kg	≥ 1000
Erythrodiol + uvaol	%	≤ 4.5

* For other specifications not contained in this file, extra virgin oil respects parameters fixed in Codex alimentarius Standard for olive oils and olive pomace oils (CODEX STAN 33-1981).

3. CONTAMINANTS

PARAMETERS	UNIT	VALUE
Lead	mg/kg	0.1
Arsenic	mg/kg	0.1
Iron	mg/kg	3.0
Copper	mg/kg	0.1
Single halogenated solvent	mg/kg	0.1
Sum all halogenated solvents	mg/kg	0.2
Benzo(a)pirene	μg/kg	2.0
HPAs**	μg/kg	10.0
Sum of dioxins (WHOPCDD/F-TEQ)	pg/g fat	0.75
Sum of dioxins and dioxin-like PCBS (WHO-PCDD/F-PCB-TEQ)	pg/g fat	1.25
Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES – 6)	pg/g fat	40.0

For pesticide residues extra virgin olive oil respects parameters fixed in REG EC 1881/2006.

** Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysen

4. NUTRITIONAL CHARACTERISTIC (100 GR)

ITEM	UNIT	VALUE
Energy	Kcal	900 (824 in 100ml)
Protein	g	0.0
Total fat	g	100.0
Saturated fat	g	15.0
Monounsaturated fat	g	78.0
Polyunsaturated fat	g	7.0
Trans fatty acid	g	0.0
Cholesterol	g	0.0
Carbohydrate	g	0.0
Sodium	g	trace
Water	g	0.0
Total fiber	g	0.0
Soluble fiber	g	0.0
Insoluble fiber	g	0.0
Alcohol	g	0.0
Potassium	mg	trace
Calcium	mg	0.0
Phosphorus	mg	0.0
Magnesium	mg	0.0
Zinc	mg	trace
Selenium	g	trace
Thiamine	mg	0.0
Riboflavin	mg	0.0
Niacin	mg	0.0
Vitamin A retinol eq. (G)	µg	36
Vitamin B-6	mg	0.0
Vitamin B-12	mg	0.0
Vitamin C	mg	0.0
Vitamin D (D2-D3)	µg	0.0
Vitamin E	mg	22.4
Vitamin K	µg	0.7
Phytic acid	mg	0.0

5. ALLERGENS

Cow milk protein	No
Lactose	No
Chicken egg	No
Soy protein	No

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Soy oil	No
Gluten	No
Wheat	No
Rye	No
Beef	No
Pork	No
Chicken meat	No
Fish	No
Shell Fish	No
Corn	No
Cocoa	No
Yeast	No
Legumes	No
Nuts	No
Oils from nuts	No
Peanut	No
Peanut oil	No
Sesame	No
Sesame oil	No
Glutamate (E620-E625)	No
Sulfites (E220-E228)	No
Benzoic acid (E210 – E213)	No
Parabens (E214-E219)	No
Azorubine (E122)	No
Tartrazine (E102)	No
amarante (E123)	No
Ponceau 4R (E124)	No
Jaune orangé S (E110)	No
Cinnamon	No
Vanilla	No
Coriander	No
Celery	No
Mustard	No
Carrot	No
BHA/BHT (E320-E321)	No
Sorbic acid (E200-E203)	No
Lupin	No
molluscs	No
Cow milk protein	No
Lactose	No
Chicken egg	No
Soy protein	No
Soy oil	No

Gluten	No
Wheat	No
Rye	No
Beef	No
Pork	No
Chicken meat	No
Fish	No
Shell Fish	No
Corn	No
Cocoa	No
Yeast	No
Legumes	No
Nuts	No

6. MICROBIOLOGICAL CHARACTERISTICS

Based on the currently available literature, foodborne pathogens are not likely to occur in extra virgin or virgin olive oil. Surveys that included a determination of general bacterial populations found levels from below the limit of detection (1 to 2 log CFU/ml) to 3 log CFU/ml.

7. GENETICALLY MODIFIED ORGANISMS (GMOs)

Casa oilio Sperlonga extra virgin olive oil does not contain genetically modified organisms.

8. FOOD ADDITIVES

Casa oilio Sperlonga extra virgin olive oil does not contain additives.

9. TREATMENTS

Irradiation	No
Fumigation	No
Ionisation	No

10. DIRECTION FOR USE

Direct eating	Yes
For cooking	Yes
Pan frying	Yes
Deep frying	Yes
Vegans	Yes
Vegetarians	Yes
Lacto-ovo vegetariana	Yes

11. SHELF LIFE

18 months from manufacture date (Minimum durability term).

12. STORAGE

Cool and dry place away from direct light.