

## 1. GENERAL INFORMATION

**Trade description:** Pure olive oil

**Product description:** oil comprising exclusively refined and virgin oils

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

## 2. PHYSICAL-CHEMICAL CHARACTERISTICS\*

PARAMETERS	UNIT	VALUE
Acidity	%	≤ 1.0
Peroxide index	MeqO <sub>2</sub> /kg	≤ 15
K232	-	-
K270	-	≤ 0.90
ΔK	-	≤ 0.15
ECN42	-	≤ 0.3
2-glyceril monopalmitate	%	≤ 0.9 if total palmitic acid % ≤ 14% ≤ 1.0 if total palmitic acid % > 14%
Σ FAME + FAEE	mg/kg	-
Waxes	mg/kg	≤ 350
Stigmastadiens	mg/kg	-
Moisture and volatile matter	%	≤ 0.1
Insoluble impurities	%	≤ 0.05
Saponification value	mg KOH/g oil	184 - 196

### ORGANOLEPTIC EVALUTATION

Color	-	Yellow
Appearance	-	Limpid (filtered)
State	-	Liquid at room temperature

### FATTY ACID CONTENT

Myristic	%	≤ 0.05
Linolenic	%	≤ 1.0
Arachid	%	≤ 0.6
Eicosenoic	%	≤ 0.4
Behenic	%	≤ 0.2
Lignoceric	%	≤ 0.2
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

<b>TRANS FATTY ACID</b>		
C 18:1 T	%	0.20
C 18:2 T + C 18:3 T	%	0.30

  

<b>STEROLS COMPOSITION</b>		
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

<b>PARAMETERS</b>	<b>UNIT</b>	<b>VALUE</b>
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

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

### 4. NUTRITIONAL CHARACTERISTIC (100 GR)

<b>ITEM</b>	<b>UNIT</b>	<b>VALUE</b>
Energy	Kcal	900 (824 in 100ml)
Protein	g	0.0

### 3 | CASA OILIO SPERLONGA – Pure olive oil technical file (rev. 004 – 05.06.2018)

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	0.0
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	0.0
Vitamin K	µg	0.0
Phytic acid	mg	0.0

### 5. ALLERGENS

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

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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

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## 6. MICROBIOLOGICAL CHARACTERISTICS

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Based on the currently available literature, foodborne pathogens are not likely to occur in pure 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)

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

## 8. FOOD ADDITIVES

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Casa oilio Sperlonga pure olive oil does not contain additives.

## 9. TREATMENTS

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Irradiation	No
Fumigation	No
Ionisation	No

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## 10. DIRECTION FOR USE

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Direct eating	Yes
For cooking	Yes
Pan frying	Yes
Deep frying	Yes

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Vegans	Yes
Vegetarians	Yes
Lacto-ovo vegetariana	Yes

## 11. STORAGE

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Cool and dry place away from direct light.