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DESCRIPTION:

Oil obtained from the olive tree exclusively with mechanical means or with physical means in thermic conditions without producing alterations in the oil. With no other treatment than the washing, decantation, centrifugation and filtering.

DOCUMENTATION REFERED TO:

Regulations CE 2568/91, Regulations CE 1989/2003 and future modifications.

ORGANOLEPTIC CHARACTERISTICS:

Aspect: Limpid.
Smell and taste: Normal, with its own characteristic flavours, no causing signs of staleness, alterations or contamination.
Colour: Green, with gold tonalities, variable depending on types.

PHYSICAL-CHEMICAL ANALYSIS:

Specterphotometry:

K-270	≤ 0,22
K-232	≤ 2,5
Δ K	≤ 0,01

Density a 20°C (kg/l): 0,914

Acidity (% Ac.Oleico): ≤ 0.8

I. Peroxides (meq O₂/kg fat): ≤ 20

Fatty Acid Composition (%):

Name	Percentage	Nº atoms of carbone
A. Miristic	≤ 0,05	C:14
A. Linolénic	≤ 1,00	C:18:3
A. Arachidic	≤ 0,60	C:20
A. Eicosenoico	≤ 0,40	C:20:1
A. Behenic	≤ 0,20	C:22
A Lignoceric	≤ 0,20	C:24

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Isomeros Trans (%):

Trans oleics: $\leq 0,05$
 Trans linoleics + linolenics: $\leq 0,05$

Difference ECN42 HPLC and ECN42 (teorical calculation): $\leq 0,2$

Sterol Composition (%):

<i>Name</i>	<i>Percentage</i>
Cholesterol	$\leq 0,5$
Brassicasterol	$\leq 0,1$
Campesterol	$\leq 4,0$
Stigmasterol	< Campesterol
B-sitosterol	≥ 93
Delta7-Stigmastenol	$\leq 0,5$
Erytrodiol y uvaol	$\leq 4,5$
Total Sterols (mg/Kg.)	≥ 1000

Waxes (mg/Kg.): ≤ 250

Estigmastadieno (mg/Kg.): $\leq 0,15$

PRESENTATION:

1L PET-bottle, 5L, 10L, 17L, 20L, 25L HDPE Jerry Can with production lot and expiry date.

EXPIRY DATE:

2 years from date of manufacture.

CONSERVATION:

Conserve at environment temperature, keep away from light and close cap after use.

NOTE:

This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.