

PRODUCT INFORMATION

See also www.organic.nl

Product	Oliveoil extra vierge
Code	15080
Certificate	IT-BIO-008
Country of origin	Italy/EU/non EU
Last update	21-12-2015
Issue date	21-12-2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic olives
Additives	No additives
Process	The organic olives are hand picked and placed in cases. After this they are processed in an olive mill. First the olives are winnowed (removal of dust, branches, leaves and heavy objects) then they are washed with cold water (removal of sand and extraneous bodies) transported over a shaker to remove the water and little stones. Then the olives are either crushed or grinded, to obtain a paste, from which the oil can be extracted. The paste is put in a press, where a must (oil, water solution) is gathered, the water and oil are separated by a centrifuge, after which the oil is stored in steel silo's and bottled. The process is called cold press, because no heating takes place.

Sensorial properties	
Smell	Product specific, scent of olives freshly harvested, grass, leaves and flowers
Colour	Natural yellow with varying shades of green
Taste	Product specific, medium fruity with a pleasant sensation of freshly harvested olives
Appearance	Clear

Packing	
Net content	5 liter
Kind of packing	Tin
Packing size (L x W x H)	31 *14.5 *12
Packing/layer	Layers/pallet

Shelflife	
Storage conditions	Cool, dry and dark
Maximum shelflife	Max. 12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	3700 kJ 900 kCal	
Protein (g)	0	
Fat (g)	100	Saturated: 12.5 Mono-unsaturated: 78.0 Poly-unsaturated: 9.5 Cholesterol: 0.15 mg
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,5	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2: Vitamin E : 15.6	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Peroxide value	<=20 meq O ₂ /kg
Acidity	1.2-1.6

Microbiological Properties	
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)		
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)
Lactose or milk sugar	-	Peanutoil
(Chicken) egg	-	Sesame
Soya protein (-derivatives)	-	Sesame-oil
Soya oil	-	Glutamate (added E620-E625)
Gluten	-	Sulfite (E220-E228)
Wheat	-	Benzoic acid/Parabens (E210-E213)
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155
Beef (-derivatives)	-	Tartrazine (E102)
Pork (-derivatives)	-	Cinnamon
Chicken (-derivatives)	-	Vanillin
Fish	-	Coriander
Shell-fish	-	Celery
Corn /Maize (-derivatives)	-	Umbelliferae
Cocoa	-	Carrot
Yeast	-	Lupine
Pulses	-	Mustard
Nuts (-derivates)	-	Mollusc (- derivates)
Nut-oil	-	

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No