

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Oliveoil extra vierge Organic 5ltr</b>
<b>Code</b>	<b>15130</b>
<b>Certificate</b>	<b>GR-BIO-01</b>
<b>Country of origin</b>	<b>Greece</b>
<b>Last update</b>	<b>19-4-2016</b>
<b>Issue date</b>	<b>19-4-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Koutsourelia or Lianoelia olives</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>The oil is produced mainly by cold pressing. The oil factory receives the organic oil and keeps it in high hygiene stainless steel tanks. The product is stored according to its quality characteristics in different tanks. The production line includes pumping, filtering, storage in tanks, packaging, boxing and palletizing.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>The oliveoil has a pleasant fruity aroma</b>
<b>Colour</b>	<b>Green to yellow</b>
<b>Taste</b>	<b>Smooth, sweet, fruity, typical for olive oil</b>
<b>Appearance</b>	<b>Transparent oily liquid</b>

<b>Packing</b>	
<b>Net content</b>	<b>5 L</b>
<b>Kind of packing</b>	<b>Drum, secondary packaging carton</b>
<b>Packing size (L x W x H)</b>	<b>Carton (30.5x23.5x33.0)</b>
<b>Cartons per row/number rows</b>	<b>13/4</b>

<b>Shelflife: 18 months after production date</b>	
<b>Storage conditions</b>	<b>Storage in dark, cool and dry place</b>

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	<b>3389 kJ</b> <b>824 kCal</b>	
<b>Protein (g)</b>	<b>0</b>	
<b>Fat (g)</b>	<b>100</b>	<b>Saturated: 12.8</b> <b>Mono-unsaturated: 70.5</b> <b>Poly-unsaturated: 8.3</b> <b>Cholesterol: 0 mg</b>
<b>Carbohydrates (g)</b>	<b>0</b>	<b>Sugars: 0</b>
<b>Dietary fibre (g)</b>	<b>0</b>	
<b>Moisture (g)</b>		
<b>Mineral (mg)</b>	<b>Calcium (Ca):</b> <b>Iron (Fe):</b> <b>Potassium(K):</b>	<b>Sodium (Na):</b> <b>Phosphor (P):</b> <b>Magnesium (Mg):</b>
<b>Vitamins (mg)</b>	<b>Vitamin A:</b> <b>Vitamin B1:</b> <b>Vitamin B2:</b> <b>Vitamin E :</b>	<b>Niacin:</b> <b>Vitamin B6:</b> <b>Vitamin C:</b>

Physical properties/chemical properties	
<b>Viscosity</b>	<b>84 mPa.s (84 cP) at 20 °C</b>
<b>Specific Heat</b>	<b>2.0 kJ/(kg °C )</b>
<b>Acidity</b>	<b>≤ 0.8 %</b>
<b>K232</b>	<b>≤ 2.50</b>
<b>K270</b>	<b>≤ 0.22</b>
<b>DK</b>	<b>≤ 0.01</b>
<b>Peroxide Value (meqO2/kg)</b>	<b>≤ 16.0</b>
<b>Saturated (Aliphatic)</b>	<b>&lt; 120 ppm</b>
<b>Alcohols</b>	
<b>Sterols (Total)</b>	<b>≥ 1000 ppm</b>
<b>Cholesterol</b>	<b>≤ 0.5 %</b>
<b>Cambisterol</b>	<b>≤ 4.0%</b>
<b>Alkylesters</b>	<b>≤ 75mg/kg</b>

<b>Concentration in Fatty Acids (% w/w):</b>	
<b>Oleic (9-Octadecenoic) Acid</b>	<b>76-79%</b>
<b>Palmitic (Hexadecanoic) Acid</b>	<b>9-13%</b>
<b>Stearic (Octadecanoic) Acid</b>	<b>≤ 3%</b>
<b>Linoleic (9, 12 Octadecadienoic) Acid</b>	<b>7-10%</b>
<b>Myristic (Tetradecanoic) Acid</b>	<b>≤ 0.03%</b>
<b>Linolenic (9, 12, 15 Octadecatrienoic) Acid</b>	<b>≤ 0.8%</b>
<b>Arachidic (Eicosanoic) Acid</b>	<b>≤ 0.5%</b>
<b>Ecosanoic Acid</b>	<b>≤ 0.4%</b>
<b>Erucic Acid</b>	<b>≤ 0.05%</b>
<b>Behenic Acid</b>	<b>≤ 0.15%</b>
<b>C18:1 trans</b>	<b>≤ 0.05%</b>
<b>C18:2+C18:3 trans</b>	<b>≤ 0.05%</b>

<b>Halogen Volatile Solvents (ppb):</b>	
<b>Freon</b>	<b>≤ 5 ppb</b>
<b>C<sub>2</sub>H<sub>3</sub>Cl<sub>3</sub></b>	<b>≤ 5 ppb</b>
<b>C<sub>2</sub>H<sub>2</sub>Cl<sub>4</sub></b>	<b>≤ 5 ppb</b>
<b>Others</b>	<b>≤ 5 ppb</b>
<b>Total</b>	<b>≤ 5 ppb</b>
<b>Stigma stadienes</b>	<b>≤ 10 ppb</b>

<b>Microbiological Properties</b>	
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
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	-		

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No