

PRODUCT INFORMATION

See also www.organic.nl

Product	Oliveoil extra vierge Organic 5ltr
Code	15130
Country of origin	Greece
Last update	11-07-2018
Issue date	19-04-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Koutsourelia or Lianoelia olives
Additives	No additives
Process	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.

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

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

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

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

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

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

Halogen Volatile Solvents (ppb):	
Freon	< 5 ppb
C₂H₃Cl₃	< 5 ppb
C₂H₂Cl₄	< 5 ppb
Others	< 5 ppb
Total	< 5 ppb
Stigma stadienes	< 10 ppb

Microbiological Properties	
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * 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	Yes
Halal-certified	No
NOP-certified	No
Ecosocial	No