

PRODUCT INFORMATION

See also www.organic.nl

Product	Olive oil extra vierge
Code	15140
Certificate	FR-BIO-01
Country of origin	Portugal/Tunisia
Country of processing	France
Last update	10-03-2016
Issue Date	10-03-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Olives
Additives	No additives
Process	<p>Harvest, pressing, centrifuging, storage, bottling/packing</p> <p>The olive oil is made of ripe olives, maximum amount of not ripe olives: 3%</p> <p>Cold pressure</p> <p>First pressing</p> <p>Maximum temperature of the oil during pressing 40°C</p> <p>No refining, no deodorisation, no steam treatment</p> <p>Allowed filter methods: Filtering, decanting, centrifuge</p> <p>By filtering it is not allowed to use filtering agents like kieselgur.</p> <p>By filtering is only the use of paper or straining cloth allowed.</p>

Sensorial properties	
Smell	Product specific, no product strange smell, not rancid, not musty or sting
Colour	Light green
Taste	Product specific, no product strange taste, not sour, metallic, rancid or sting
Appearance	Clear, at temperatures above 10°C there is no sedimentation

Packing			
Net content	5 liter		
Kind of packing	Metal can		
Packing size (L x W x H)			
Packing/layer		Layers/pallet	

Shelflife	
Storage conditions	Cool, dry and dark
Maximum shelflife	Max. 24 months

Nutritional values (per 100 gram)		(from supplier)
Energy	3663 KJ 891 Kcal	
Protein (g)	-	
Fat (g)	> 99.5	(From USDA Nutrient Data base) Saturated: 13.8 Mono-unsaturated: 72.9 Poly-unsaturated: 10.5
Carbohydrates (g)	-	Sugars: -
Dietary fibre (g)	-	
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:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Peroxide value (meq/kg)	<16
FFA (as Oleic) as mg KOH/g oil	<0.7 % <1,0

Microbiological Properties	
Total Plate Count (cfu/g)	< 10
Yeast (cfu/g)	< 10
Moulds (cfu/g)	< 10
Coliformes (cfu/g)	< 100
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