

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic olive oil extra vierge
Code	15130
Country of origin	Greece
Last update	09-05-2019
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 olive oil 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)
Pieces per pallet	156

Shelf life	
Storage conditions	Storage in dark, cool and dry place
Shelf life	18 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	3389 kJ 824 kCal	
Protein (g)	0	
Fat (g)	91.6	Saturated: 12.8
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Physical properties/chemical properties	
Viscosity (at 20°C)	84 mPa.s (84 cP)
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 (ppm)	< 120
Sterols (Total) (ppm)	> 1000
Cholesterol (%)	< 0.5
Cambisterol (%)	< 4.0
Alkylesters (mg/kg)	< 75

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
Ecosanoic 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 (ppb)	< 5
C₂H₃Cl₃ (ppb)	< 5
C₂H₂Cl₄ (ppb)	< 5
Others (ppb)	< 5
Total (ppb)	< 5
Stigma stadienes (ppb)	< 10

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
Fairtrade IBD	No