



Product Datasheet

1. **Extra Virgin Olive Oil 100% picual VerdiOliva**

2. **Description:**

Extra Virgin Olive Oil — superior category olive oil obtained directly from olives and solely by mechanical means. Such conditions do not lead to alterations in the oil and have not undergone any treatment other than washing, decantation, centrifugation and filtration.

3. **Olive oil category:**

Extra Virgin olive oil.

4. **Origin:**

Spain.

5. **Olive Type:**

Picual.

6. **Storage:**

Keep in the original containers tightly closed when not in use and stored away from direct light at temperatures between 10 and 25 °C

7. **preferential consumption date:**

18 Monate best before date.

8. **Stability:**

Olive oil is stable at least 180 °C and that is the reason why it is suitable to frying.
Olive oil naturally solidifies at cold temperatures, and it happens between 10 and 4 °C.

9. Nutrition Facts:

NUTRITION FACTS	
Serving Size 1 Tbsp (15mL)	
Servings Per Container About 34	
Amount Per Serving	
Calories 117	Calories From Fat 117
%Daily Value*	
Total Fat 13g	20%
Saturated Fat 2g	9%
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carb 0g	0%
Protein 0g	
Not a significant source of dietary fiber, sugars, Vitamin C calcium & iron.	
*Percent daily values are based on a 2,000 calorie diet	

10. Physicochemical characterization

	Standard max. Quality characteristics	VerdiOliva
Organoleptic evaluation – Median of defect	>0	3,6
Fruity Median	=0	0
Acidity	≤0,8	0,2
Peroxide index (meqO ₂ /Kg)	≤20	5,4
K-270	≤0,22	0,13
K-232	≤2,50	1,44
Delta K	≤0,01	<0,01
Fatty acid ethyl esters (mg/Kg)	≤35	8

11. Distribution:

EU

12. Packaging:



5L



2L



500ml

13. Allergen statement:

This product has not allergen according to EU FIC 1169/2011 Art. 21 Annex II.

14. Genetically Modified Organisms(GMO)

GM-Free

Regensburg, May 2020