

Conformità HACCP Made in Italy

Azienda certificata Global Standard for Food Safety Version 7 da CSQA Certificazioni SRL



OLI DI OLIVA - OLI DI SEMI Uso Alimentare - Industriale -Chimico - Zootecnico

OLI DA AGRICOLTURA BIOLOGICA



Fidenza, 11/05/2018

Spett.le TEO PACE BV Olanda

DATA SHEET OLIVE-POMACE OIL (Rev.03 of 12/12/2016)

The characteristics are in compliance with the Execution of EU Reg N.2016/2095 of the Commission of 26 September 2016, which modifies the Reg.CEE n.2568/91 (on the characteristics of olive oils and olive oils, pomace oil, and on the relevant methods of analysis)

Description of the product: Oil comprising exclusively oils obtained by processing olive pomace and

oils obtained directly from olives

Aspect and color (20°C): fluid liquid, light color from yellow to green.

Taste and odor: Characteristic, free from unpleasant extraneous tastes and odors and

from defects of any nature.

Analytical Characteristics			
Acidity	%	M 1.0	
Peroxides index	meq. 02/kg	M 15	
ECN 42		≤ 0,5	
Benzo(a)pyrene		M 2 ppb	
Total PAH 4		M 10 ppb	
Sterol composition %			
Cholesterol	%	M 0,5	
Brassicasterol	%	M 0,2	
Campesterol	%	M 4,0	
Stigmasterol	%	< Campesterolo	
Betasitosterol	%	m 93,0	
Delta 7 stigmastenol	%	M 0,5	
Total Sterols	mg/kg	m 1600	
Erytrodiol + uvaol	%	m 4,5	
Fatty acids compositions %			
Myristic	%	W 0'03	
Palmitic	%	7,50-20,0	
Palmitoleic	%	0,30-3,50	
Eicosenoic	%	M 0,50	
Heptadecanoic	%	M 0,40	
Heptadecenoic	%	M 0,60	



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Stearic	%	0,50-5,00
Oleic	%	55,00-83,00
Linoleic	%	2,50-21,00
Arachidic	%	M 0,60
Linolenic	%	M 1,00
Behenic	%	M 0,30
Lignoceric	%	M 0,20

Total Transoleic isomers	%		≤ 0,40
Total Translinoleic + Translino	olenic isomers	%	≤ 0,35

UV spectrophotometric analysis			
K 232			
K 268 or K270		≤ 1,70	
Delta K		≤ 0,18	
Waxes (C40+C42+C44+C46)	mg/kg	> 350	

Notes: M= Maximum; m= Minimum

Packaging conformity: All products supplied to Oleificio Speroni are in packaging suitable for containing food substances and comply with all relevant laws

Microbiologic Characteristics: In absence of aqueous substrate, essential for microbiological development, the possibility of uncontrolled and undesired growth is none. Microbiological agents are not a risk factor for oil.

Allergens: Absence of allergens ingredients.

GMO Status: The product does not contain and does not rise from genetically modified

Organism.

Radiation Risk Statements: The product is not exposed to ionizing radiation.

TMC for packaged product: 18 months from the date of packaging, if stored in a cool, dry place away from light and heat sources.

TMC for bulk product in tanktruck/TANK: it is recommended to consume / package within 6 months if stored in suitable containers in a cool, dry place away from light and heat sources.

The transport of bulk oils is carried out with tanktruck in compliance with sanitary standards.

THIS IS TO BE CONSIDERED VALID TILL NEW COMMUNICATION. THE ABOVE PARAMETERS ARE IN ACCORDANCE WITH CURRENT LEGISLATION, THEY ARE NECESSARY TO VERIFY THE COMPLIANCE CERTIFICATE OF ANALYSIS.



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NUTRITION DECLARATION - Average amount per 100 ml (Reg.EU n.1169/2011)

Energy	kJ 3404 / kcal 828	
Fat		g 92
of which:		
5	saturates	g 14
m	nono-unsaturates	g 71
polyunsaturates		<i>g 7</i>
Carbohyo	drate	g 0
of which	sugars	g 0
Fibre		g 0
Protein		g 0
Salt		90

Oleificio SPERONI s.r.l. Fraz. S. Marghorita n

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