

TECHNICAL DATA SHEET: EXTRA VIRGIN OLIVE OIL

1. CHEMICAL & PHYSICAL SPECIFICATIONS

- **Free Fatty Acids (FFA):** Max 0.8% (as Oleic acid).
- **Peroxide Value:** Max 20 meq O₂/kg.
- **Absorbency in UV (K270):** Max 0.22.
- **Absorbency in UV (K232):** Max 2.50.
- **Delta K (Delta K):** Max 0.01.
- **Moisture & Impurities:** Max 0.2%.
- **Wax Content:** Max 150 mg/kg.
- **Organoleptic Assessment:** Median of Defects = 0 and Median of Fruity > 0.
- **Typical Fatty Acid Profile:**
 - **C18:1 Oleic:** 55.0%–83.0%.
 - **C18:2 Linoleic:** 2.5%–21.0%.
 - **C16:0 Palmitic:** 7.5%–20.0%.

2. SAFETY, STORAGE & LOGISTICS

- **Contaminants:** Compliant with EU limits for pesticides and heavy metals.
- **Purity & Sterols:** Total Sterols Min 1000 mg/kg; Stigmastadienes Max 0.05 mg/kg.
- **Storage:** Store in cool (15–18°C), dark, and dry conditions in stainless steel tanks.
- **Non-GMO:** Naturally GMO-free.
- **Transport:** Must comply with FOSFA/EU regulations for food-grade transport.

3. COMPLIANCE DECLARATION

- The product is obtained solely by mechanical means from the fruit of the olive tree (*Olea europaea L.*).
- It has not undergone any treatment other than washing, decanting, centrifuging, and filtration.
- Quality meets International Olive Council (IOC) and FOSFA standards for Extra Virgin grade.