

TECHNICAL DATA SHEET: EXTRA VIRGIN OLIVE OIL

1. QUALITY & CHEMICAL 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 | Median of Fruity > 0

2. TYPICAL FATTY ACID PROFILE (%)

- C16:0 Palmitic: 7.5 – 20.0
- C16:1 Palmitoleic: 0.3 – 3.5
- C18:0 Stearic: 0.5 – 5.0
- C18:1 Oleic: 55.0 – 83.0
- C18:2 Linoleic: 2.5 – 21.0
- C18:3 Linolenic: Max 1.0

3. PURITY & STEROLS (IOC)

- Total Sterols: Min 1000 mg/kg
- Erythrodiol & Uvaol: Max 4.5%
- Stigmastadienes: Max 0.05 mg/kg
- Solvents (Halogenated): Max 0.1 mg/kg (total)

4. SAFETY, STORAGE & LOGISTICS

- Contaminants: Compliant with EU limits for pesticides and heavy metals.
- 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.

5. COMPLIANCE DECLARATION

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 IOC and FOSFA standards for Extra Virgin grade.

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