



Olive oil (pure)

Version: 02

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General	
Product description	Olive oil obtained by blending refined olive oil and virgin olive oil other than lampante olive oil, having a free acidity content expressed as oleic acid, of not more than 1 g per 100 g, and the other characteristic of which comply with those laid down for this category.
Ingredient declaration	Olive oil (composed of refined olive oils and virgin olive oils)
Additives	No additives
GMO status	GMO-free : in view of Regulation (EC) 1829/2003 and 1830/2003 this product is not subject to GM labeling and traceability requirements.
Country of origin	On request
Intended use	Suitable for use in the food industry Do not heat over 175°C.

Packaging, storage and shelf life		
The packing is free from unwanted physical and chemical contamination and meets the European legislation EG 1935/2004 and EU 10/2011.		
Store in a dry and dark place at room temperature ($\leq 20^{\circ}\text{C}$). Close after use.		
<i>Available in packaging:</i>	<i>Shelf life from manufacture:</i>	<i>Minimal shelf life at delivery:</i>
5 liter PET	18 months	9 months
1000 liter IBC	12 months	6 months

Organoleptic characteristics	
Texture	Bright liquid at the temperature of 20°C
Taste	Neutraal
Odor	Neutraal
Color	Green/yellow

Specific analysis	
(According to EU 2104/2022)	
Parameters	Norm
Acidity (%)	Max 1,0
Peroxide index (meq/kg)	Max 15
UV Spectrofotometric analysis K_{270}	Max 1,15
ΔK	Max 0,15
Difference ECN42 (HPLC) and ECN42 (theoretical calculation)	$\leq 0,3 $
Erythrodiol and uvaol (%)	$\leq 4,5$
Waxes $C_{42} + C_{44} + C_{46}$ (mg/kg)	≤ 350


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Sterols composition (%)	
Parameters	Norm
Cholesterol	≤ 0,5
Brassicasterol	≤ 0,1
Campesterol	≤ 4,0
Stigmasterol	< Campesterol
β-sitosterol	≥ 93,0
Δ ⁷ -stigmasterol	≤ 0,5
Total sterols (mg/kg)	≥ 1 000

Fatty acids composition		
Fatty acid	Carbon	Composition
Myristic acid	C14:0	≤ 0,03
Palmitic acid	C16:0	7,00 – 20,00
Palmitoleic acid	C16:1	0,30 - 3,50
Heptadecanoic acid	C17:0	≤ 0,40
Heptadecenoic acid	C17:1	≤ 0,60
Stearic acid	C18:0	0,50 - 5,00
Oleic acid	C18:1	55,00 - 85,00
Linoleic acid	C18:2	2,50 – 21,00
Linolenic acid	C18:3	≤ 1,00
Arachidic acid	C20:0	≤ 0,60
Eicosenoic acid	C20:1	≤ 0,50
Behenic acid	C22:0	≤ 0,20
Lignoceric acid	C24:0	≤ 0,20
Total transoleic isomers (%)		≤ 0,20
Total translinoleic + translinolenic Isomers (%)		≤ 0,30

Average nutritional value		
	Per 100 g	Per 100 ml
Energy	3700 kJ / 900 kcal	3378 kJ / 822 kcal
Fat	100 g	92 g
of which saturates	15 g	14 g
mono-unsaturates	75 g	69 g
poly unsaturates	10 g	9,1 g
Carbohydrates	0 g	0 g
of which sugars	0 g	0 g
Proteins	0 g	0 g
Salt	0 g	0 g



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Microbiological characteristics
Our refined oils and fats comply with the microbiological criteria for foodstuffs according to Directive (EC) 2073/2005. Since oil has a too low water activity, no microbiological tests are carried out on the finished products.

Contaminants	
Heavy metals (according to Regulation EU 915/2023 and Codex Stan 33)	Standards
Lead (Pb)	Max. 0,1 mg/kg
Iron (Fe)	Max. 3,0 mg/kg
Copper (Cu)	Max. 0,1 mg/kg
Arsenic (As)	Max. 0,1 mg/kg
Pesticides (according to Regulation EC 396/2005 and its amendments)	
Pesticides residues	EC 396/2005
Polyaromatic hydrocarbons (according to Regulation EU 915/2023)	
PAH 4: Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Max 10 ppb
Benzo(a)pyrene	Max 2 ppb
Dioxin (according to Regulation EU 915/2023)	
Sum of dioxins (WHO-PCDD/F-TEQ)	Max. 0,75 pg/g fat
Som of dioxins and dioxin-like PCB's (WHO-PCDD/F-PCB-TEQ)	Max. 1,25 pg/g fat
ICES-6 (Som van PCB28, PCB52, PCB101, PBC138, PCB153 en PCB180)	Max. 40 ng/g fat
Glycidyl-esters (according to Regulation EU 915/2023)	
Glycidyl fatty acid esters expressed as glycidol	Max 1000 µg/kg
3-MCPD (according to Regulation EU 915/2023)	
Sum of 3-monochloropropanediol and 3-MCPD fatty acid esters, expressed as 3-MCPD	Max 1250 µg/kg

Allergens		
Allergenic substances and products thereof:	Recipe contains	Cross-contamination
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-	-
Crustaceans	-	-
Eggs	-	-
Fish	-	-
Peanuts	-	-
Soybeans	-	-
Milk	-	-
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamian nuts)	-	-
Celery	-	-

PRODUCT SPECIFICATION

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Oiltrade BV
Passion for vegetable oils

Mustard	-	-
Sesame	-	-
Sulphur dioxide and sulphites (E220 –E228) at concentrations of more than 10mg/kg or 10 mg/l, in terms of total SO ₂	-	-
Lupin	-	-
Molluscs	-	-

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