Technical Specification: MC 2397/2399/2404 – OLIVE OIL SANSA – 1L / 5L

General Information

Code	MC 2397	MC 2399	MC 2404
Description	Olive oil Sansa Basso Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive oil and oils obtained directly from olives.		
Origin	Product of Italy (from EU raw materials)		
Shelf Life	24 months after production		
Brand	Basso		
Units per carton	12 x 1 L Glass bottles	4 x 5 L Metal cans	4 x 5 L PET bidon
Cartons per pallet	50	55	32
Cartons per layer	10	11	8
Layer per pallet	5	5	4
Net volume	1L	5L	5L

Organoleptic Parameters

Colour	Yellow to green
Texture	clear at 20°C (eventual cloudiness after exposure to low temperature is natural)
Flavour	Typical of olive oil; the oil must be free from bad taste
Odour	Typical of olive oil; the oil must be free from bad smell

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Ingredient List

Ingredients
Refined olive pomace oil
Extra virgin olive oil

Microbiological characteristics

The olive oil does not contain water and/or moisture, so that it does not permit neither development nor survival of micro-organisms. Therefore, no microbiological analysis is carried out for this product.

Physical and chemical characteristics (at bottling stage)

Parameter	**Basso's values**	**Law Limit**
Acidity	Max 0.5%	Max 1.0%
Peroxide	Max 6.0 meq/kg	Max 15.0 meq/kg
K 232	/	/
K 232	max 1.65	max 1.7
ΔK	max 0.16	max 0.18
Glycidol	1000 µg/kg	1000 µg/kg
3-MCPD	2500 µg/kg	2500 µg/kg
Contaminants	Within EU regulations	
Pesticides	Within EU regulations	

For all characteristics not mentioned above, the product complies with EU Reg. n. 2568/1991 and subsequent amendments and with the current Codex Alimentarius values. Chemical and Organoleptic Characteristics are set at bottling stage.

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Nutritional Values

Average NV	Per 100 g	Per 100 ml
Energy	3700 kJ / 900 kcal	3389 kJ / 824 kcal
Fat	100 g	92 g
Of which saturated	15 g	13 g
Carbohydrates	0 g	0 g
Of which sugars	0 g	0 g
Protein	0 g	0 g
Salt	0 g	0 g

The nutritional values above can vary from the labels.

Storage Conditions

Keep cool and dry. For storage conditions once opened please see label.

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Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).		Able to cross contaminate the product?		
	Yes	No	Yes	No	?
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X		X	
Crustaceans and products thereof		X		X	
Eggs and products thereof		X		X	
Fish and products thereof		X		X	
Peanuts and products thereof (inc. oil)		X		X	**Both peanut oil and soybean oil present on the same packaging line** : Reception checks and the sanitization process of the packaging lines prevent the risk of cross-contamination.
Soybeans and products thereof (inc. lecithin)		X		X	
Milk and products thereof (inc. lactose)		X		X	
Nuts and products thereof (incl. oil)					
- Hazelnut		X		X	
- Walnut		X		X	
- Almond		X		X	
- Cashew		X		X	
- Pecan nut		X		X	
- Brazil nut		X		X	
- Pistachio nut		X		X	
- Macadamia nut		X		X	
Celery and products thereof		X		X	
Mustard and products thereof		X		X	
Sesame and products thereof (inc. oil)		X		X	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO2		X			**X present in the factory, not on the same packaging line**
Lupine and products thereof		X		X	
Molluscs and products thereof		X		X	

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Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials : BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 22/05/2025	Date: 22/05/2025
Version Number	V05.2025

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