



## TECHNICAL SPECIFICATIONS

YUZU OLIVE OIL

REVISED 18/05/2017

GENERAL MANAGER : Juan de Dios García Casas

COMPANY : VENCHIPA S.L. – SPANISH VAT Nº - B29796612

**COMMERCIAL BRAND NAME** O-Med Yuzu Olive Oil      **EMPRESA/COMPANY** Venchipa S.L.  
**PRODUCTION** Integrated Production      **FILTERED** Yes  
**ORIGIN AND PRODUCTION ZONE** Ácula, (Granada) – South Spain  
**HEIGHT OF THE OLIVE GROVES** 700 Meters      **COMPOSITION** : Arbequina Olives + yuzu rind  
**HARVESTING METHOD** Mechanical Harvest      **EXTRACTION SYSTEM** Continuous 2 stage cycle  
**FINISHED PRODUCT** Superior category olive oil with yuzu obtained directly from olives and solely by mechanical means. Acidity 0.2

### ORGANOLEPTIC CHARACTERISTICS

Yuzu olive oil's flavour is tart, closely resembling that of the grapefruit, with overtones of mandarin and orange. It reminds to a floral lime. The rind of this citrus fruit impart a very delectable, floral and lemon fruit like tang to foods to which they are added.

### ENVASES/PACKAGES

Bottle –250ML – 9 units per case

**NON GMO DECLARATION** This product is OGM FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

**BEST BEFORE END DATE – DURABILITY** Please see package – 18 months from Production Date

**STORAGE** – Keep in a dry and cool place away from direct sunlight

### NUTRITIONAL VALUE / 100 gr

|                                                                      |                           |
|----------------------------------------------------------------------|---------------------------|
| Total Fats – 100 gr                                                  | Cholesterol – 0 mg        |
| Saturated Fat 13.808 gr                                              | Potassium – 1 mg          |
| Polyunsaturated Fat 10.523 gr                                        | Protein – 0 gr            |
| Monounsaturated Fat 72.961 gr                                        | Total Carbohydrate – 0 gr |
| Not a significant source of Vitamin A , Vitamin C , Calcium and Iron |                           |

### MICROBIOLOGICAL CRITERIA

Criteria not searched – Anhydrous Product

### THEORITICAL ENERGY VALUE:

3700 Kj – 900Kcal per 100gr

**COMPANY'S ALLERGEN COMPLIANCE** This company does not use, warehouse ,procure, or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

### CERTIFICATIONS

Certified Quality (Government of Andalusia) | Integrated Production | HACCP