

**TECHNICAL SPECIFICATIONS****EXTRA VIRGIN OLIVE OIL ARBEQUINA****REVISED 15/03/2018****GENERAL MANAGER : Juan de Dios García Casas****COMPANY : VENCHIPA S.L. – SPANISH VAT Nº - B29796612**

COMMERCIAL BRAND NAME O-Med Arbequina **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
HARVESTING METHOD Mechanical Harvest **EXTRACTION SYSTEM** Continuous 2 stage cycle
FINISHED PRODUCT Superior category extra virgin olive oil obtained directly from olives and solely by mechanical means

ORGANOLEPTIC CHARACTERISTICS

Its Aroma is reminiscent of fruits. Its Taste has hints of apple and above all to green bananas. It is barely bitter. It is astringent as the green banana and green almond. Persistent pungency. Its **COLOR** is golden, green, clear and bright.

ENVASES/PACKAGES

Tins – 250ml/1L – 24/9 units per case ||
White Limited Ed – 500ML/250ML – 9 units per case
UV Bottle – 500ML/250ML/10ML – 9 units per case ||
Miniatures – 40 ML

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 – 24 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.

PHYSICOCHEMICAL ANALYSYS – Issued by the Ministry of Agriculture, Food & the Environment – General Subdivision of Food Control Laboratories

Parameter	Result	Method
MEDIAN FRUITINESS	5.3	Commission Regulation (EC) No 640/2008
MEDIAN DEFECT	0.0	Commission Regulation (EC) No 640/2008
SENSORY RATING	EXTRA	Commission Regulation (EC) No 640/2008
DEGREE OF ACIDITY	0.1% oleic acid	Commission Regulation (EC) No 2568/91
PEROXIDES NUMBER	5.7 meq O2/kg fat	Commission Regulation (EC) No 2568/91
K212	1.51	Commission Regulation (EC) No 2568/91
K270	0.12	Commission Regulation (EC) No 2568/91
DELTA K	<0.01	Commission Regulation (EC) No 2568/91
WAXES	31.8 mg/kg	Commission Regulation (EEC)No 702/07
ALKYL ESTERS	20mg/kg	IOC/ T.20/DOC No 28
ETHYL ESTERS	9.3mg/kg	Commission Regulation (EC) No 2568/91
METHYL ESTERS	7.2mg/kg	Commission Regulation (EC) No 2568/91

CERTIFICATIONS

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