



TECHNICAL SHEET
WHITE TRUFFLE OLIVE OIL
CONDIMENT 1L
REVISED 01/10/2024

COMPANY: VENCHIPA S.L

RGSEAA: 16.000.3293/GR

ADDRESS: CTRA. ÁCULA-VENTAS DE HUELMA ,18131, ÁCULA (GRANADA)

1. PRODUCT IDENTIFICATION

COMMERCIAL NAME: O-MED WHITE TRUFFLE OLIVE OIL CONDIMENT 1L

EAN CODE: 8 437003 149375

INTERNAL REFERENCE: 10TB

2. INGREDIENTS

Olive Oil arbequina, white truffle aroma.

3. PRODUCTION PROCCESS

Obtained from the fruit of the olive tree only by mechanical processes under conditions, especially thermal, that do not alter the oil, subjected to washing, decantation, centrifugation and filtration and then then white truffle aroma is added.

ORIGIN AND PRODUCTION ZONE: Ácula (Granada)

EXTRACTION SYSTEM: Continuous 2 stage cycle

4. ORGANOLEPTIC CHARACTERISTICS

Our family estate Arbequina Extra Virgin Olive Oil has a light and elegant style that provides a perfect backdrop to the natural aroma of White Alba Truffle.

This olive oil condiment is smooth and elegant.



TECHNICAL SHEET
WHITE TRUFFLE OLIVE OIL
CONDIMENT 1L
REVISED 01/10/2024

5. NUTRITIONAL VALUE / 100 ML

Energy	828 kcal/3404 KJ
Total Fat	92 g of which:
- Saturated fat	14 g
- Monounsaturated Fat	72 g
- Polyunsaturated Fat	6 g
Total Carbohydrate	0 g of which:
- Sugar	0 g
- Protein	0g
- Sodium	0 g

Energía / Energy / Energie 3404 kJ (828 kcal)	
Grasa Total/Total Fat/Total Fett.....	92g
de las cuáles / of which / von welchem	
Grasa Saturada/Saturated Fat/Gesättigte Fettsäuren....	14g
Grasa Monoinsaturada/Monounsaturated Fat.....	72g
Einfach ungesättigte Fettsäuren	
Grasa Polisaturada/Polyunsaturated Fat	
Mehrfach ungesättigte Fettsäuren.....	6g
Total Carbohidratos/Total Carbohydrate/Kohlenhydrate..	0g
Azúcar/Sugar/Zucker.....	0g
Proteína/Protein/Eiweiß.....	0g
Sodio/Sodium/Natrium.....	0g

6. PACKAGING OPTIONS

- 1L Tin
- Primary Packaging and Secondary Packaging 100% recyclable



TECHNICAL SHEET
WHITE TRUFFLE OLIVE OIL
CONDIMENT 1L
REVISED 01/10/2024

7. ADDITIONAL INFORMATION

- Does not contain allergens
- Does not originate from or contain GMOs
- No ionizing treatments

8. STORAGE CONDITION

Protect from light and heat.

Best Before Date: 24 months from bottled.

9. ADDITIONAL INFORMATION

- Does not contain allergens
- Does not originate from or contain GMOs
- No ionizing treatments

10. STORAGE CONTITIONS

Protect from light and heat.

Best Before Date: 24 months from bottled.

11. LOGISTIC INFORMATION

Net Content	1L	Unit weight	1,06 kg
Pachaking material	Tin	Gross weight box	9,6 kg
EAN	8 437003 149375	Net weight box	8,242 kg
DUN 14		Measure box	225x305x205 mm
Uds/Box	9	Measure tin	18,4 (H) x 5.5 (W) x 9.5 (L) cm



PALLET	EUROPALLET	AMERICAN PALLET
Box per pallet	91	119
Units per pallet	819	1071
Layer	7	7
Box per layer	13	17

12. QUALITY CRITERIA

Acidity	$\leq 0.8 \%$
Índice de peróxidos	$\leq 20 \text{ mEq O}_2/\text{kg}$
Ceras	$\leq 150 \text{ mg/kg}$
K232	≤ 2.50
K270	≤ 0.22
ΔK	$\leq 0,01$

13. LEGAL REQUIREMENTS

- Royal Decree 760/2021, of August 31, approving the quality standard for olive oils and olive-pomace oils.
- Regulation (EU) 2021/382 of the European Commission, Parliament, and Council, regarding food hygiene with respect to allergen management, food redistribution, and food safety culture.
- Regulation (EU) 1169/2011 of the European Parliament and Council on the provision of food information to consumers.
- Regulation (EC) 1881/2006 of the Commission, establishing maximum levels for certain contaminants in food products.
- Regulation (EC) No. 10/2011 on plastic materials and articles intended to come into contact with food.



TECHNICAL SHEET
WHITE TRUFFLE OLIVE OIL
CONDIMENT 1L
REVISED 01/10/2024

14. CERTIFICATIONS

- IFS FOOD
- KOSHER
- INTEGRATED PRODUCTION
- HACCP



15. ALLERGEN COMPLIANCE

ALLERGENS		Contains product formulation.	Present in the same manufacturing line	Present in the same manufacturing plant.	Cross contamination in the raw material used (within the plant).
Milk and dairy products, including lactose.		No	No	No	No
Egg and egg products.		No	No	No	No
Cereals containing gluten.	Wheat, barley, rye, oats, spelt, Kamut and derivatives.	No	No	No	No
Peanuts and peanut-based products.		No	No	No	No
Nuts.	Almond, hazelnut, walnut, cashew nut, pecan, brazil nut, pistachio, macadamia and derivatives	No	No	No	No
Crustaceans and crustacean products.		No	No	No	No
Fish and fish products.		No	No	No	No
Soybean and soybean products.		No	No	No	No
Celery and celery products.		No	No	No	No
Mustard and mustard products.		No	No	No	No
Sesame seeds and products based on sesame seeds.		No	No	No	No
Sulfur dioxide and sulfites in concentrations > 10 mg/kg or 10 mg/l expressed as SO ₂ .		No	No	No	No
Lupins and lupin products.		No	No	No	No
Molluscs and products based on molluscs.		No	No	No	No