SALOV S.p.A via di Montramito 1600 55040 Massarosa (Lucca)	ITEM SPECIFICATION SHEET IO-CON-SP-PRO	Sheet ID REV del	2937 3 4/4/19			
ITEM CODE	60000280					
DESCRIPTION	FBERIO EXV DRES BOT V6x250ML CHIL GB					
LEGAL NAME OF SALE	Extra Virgin Olive Oil Chilly Flavoured					
INGREDIENT LIST	97% Extra Virgin Olive Oil, 3% Dry Chilly, Chilly Flavouring					
SHELF LIFE	24 months expressed as Best Before End Of Month	GG_MM_AAA	A			
RESIDUE SHELF LIFE	12 months					
STORAGE INFORMATION	Storage at room temperature, away from heat and direct sunlight. Becomes cloudy below 7°C. This does not affect product quality					
EAN CODE (INNER BARCODE)	8002210128101					
ITF CODE (OUTER BARCODE)	08002210128118					
PRODUCTION LOT	I otto Aromati I adaA	G= day of the produc ar in letter ( ex I=2014				
PACKAGING DESCRIPTION	250 x12 MARASCA HW					
UNIT DIMENSION (mm)	45 x 45 x 215 (h)					
UNIT GROSS WEIGHT (Kg)	0,54 KG					
UNIT PER CASE	6					
CASE DIMENSIONS (mm)	155 x 100 x 230 (h)					
CASE GROSS WEIGHT (Kg)	3,30					
CASES PER LAYER n°	69					
LAYERS PER PALLET n°	5					
CASES PER PALLET n°	345					
UNITS PER PALLET n°	2.070					
HEIGHT OF PALLET (mm)	1.300					
NOTE						
ORIGIN						

SAP Code DESCRIPTION

### FILTRATO EXTRA V. BLEND CEE BASE METRO

## NUTRITIONAL VALUES

Typical values for 100 ml					
Energy	821,7 kcal	3378 kJ			
Total Fat in grams	91,3 g				
Saturated fat in grams	13,9 g				
Monounsaturated fat in grams	70,4 g				
Polyunsaturated fat in grams	7 g				
Total Carbohydrate	0 g				
Of wich Sugar	0 g				
Protein	0 g				
Salt	0 g				

30000161

### MICROBIOLOGICAL RISK

This oil does not represent a suitable sub-layer for the growing of micro-organisms: the absence of water, carbohydrates, nitrogenous substances and growth factors prevent sprouting and proliferation.

### ALLERGEN RISK

In our plant, edible oils with high allergenic potential are Peanut and Soya oils, obtained from refining the relative raw oils. Refining process destroys proteins and polysaccharides with the consequent elimination of allergenic agents. The possible contamination of these refined oils due to their relative crude version is not possible because the storage tanks and handling piping of these two types of oil are completely independent and located in areas far away from each other.

### **GMO RISK**

The product does not come and does not contain GMOs.

### **IONIZING RADIATION RISK**

During the production process no ionizing radiation is used.



### ITEM SPECIFICATION SHEET IO-CON-SP-PRO

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SAP Code DESCRIPTION

### FILTRATO EXTRA V. BLEND CEE BASE METRO

# ALLERGENS FORM

MAIN ALLERGENS	PRESENCE IN THE PRODUCT ( YES/NO)	SPECIFIC NAME OF THE SUBSTANCE IF PRESENT IN FACTORY	RISK OF CROSS CONTAMINATION
Sulphur dioxide and sulfites (specify quantity if higher than 10 mg / kg)	NO		
Peanut seed and derived products (including oil)	NO	Peanuts oil	See Allergen risk on the previous page
Cashew - nut (including oil)	NO		
Walnut (including oil)	NO		
Hazelnut (including oil)	NO		
Brazil walnut (including oil)	NO		
Pecan nut (including oil)	NO		
Macadamia nut (including oil)	NO		
Pistachio - nut (including oil)	NO		
Pine kernel (including oil)	NO		
Almond (including oil)	NO		
Eggs and derived products	NO		
Fishes - crustaceans and derived products (including gelatin)	NO		
Soya and derived products ( including lecithin)	NO	Soybean oil	See Allergen risk on the previous page
Gluten (specify quantity) of following origin	NO		
Wheat	NO		
• Rye	NO		
Barley	NO		
rustic wheat (lat. spelta)	NO		
■ oat	NO		
hybrid species and derived products from gluten	NO		
Milk	NO		
Dairy products including lactose (specify quantity)	NO		
Sesame seed and derived products (including oil)	NO		
Lupin (lat. lupinus) and derived products	NO		
Celery and derived products	NO		
Mustard and derived products	NO		

### SALOV S.p.A. Via Montramito 1600 Massarosa (LU)

### **TECNICAL SHEET**

Rev. 1 - 12/7/2017

### SAP Code DESCRIPTION

### 30000161 FILTRATO EXTRA V. BLEND CEE BASE METRO

FFA (%)	≤ 0,5
Peroxide Value (meqO <sub>2</sub> /kg)	≤ 15
Spect. UV	I
K232	≤ 2,25
K268	≤ 0,16
Delta K	≤ 0,01
Spect. VIS	
Abs @ 400 nm (oil)	-
Abs @ 420 nm (oil/iso-octane 1:1)	-
Abs @ 453 nm (oil/iso-octane 1:1)	-
Fatty Acid Composition (%)	·
C12_0	-
C14_0	≤ 0,03
C16_0	7,50-20,00
C16_1	0,30-3,50
C17_0	≤ 0,40
C17_1	≤ 0,60
C18_0	0,50-5,00
C18_1	55,00-83,00
C18_2	2,50-21,00
C18_3	≤ 1,00
C 20_0	≤ 0,60
C 20_1	≤ 0,50
C 22_0	≤ 0,20
C 22_1	-
C 22_2	-
C 24_0	≤ 0,20
Trans Isomers (%)	
t-C18_1	≤ 0,05
t-C18_2_3	≤ 0,05

#### Sterolic Composition (%) Cholesterol ≤ 0,5 Brassicasterol ≤ 0,1 ≤ 4,0 Campesterol < Campesterol Stigmasterol β-Sitosterol ≥ 93,0 (total) ∆5-Avenasterol Δ7-Stigmastenol ≤ 0,5 Δ7-Avenasterol Eritrodiol+Uvaol ≤ 4,5 Total content (ppm) ≥ 1000 **Other Analysis** ≤ 25 Ethyl-esters (ppm) 3,5-Stigmastadienes (ppm) ≤ 0,05 Waxes C42+C44+C46 (ppm) ≤ 150 Waxes C40+C42+C44+C46 (ppm) Delta ECN42 ≤ 0,2 2 glyceril monopalmitate (%) ≤ 0,9 Contaminants Halogenated solvent (each, ppm) <0,1 <0,2 Halogenated solvents (total, ppm) Pesticides (\*) Others contaminants (\*\*) lodine value Panel Test Fruity Median >0 Defect Median 0

(\*) EC Rule 396/2005 and following modifications

(\*\*) EC Rule 1881/2006 and following modifications

Massarosa<br/>10/11/20SALOV S.p.A.<br/>Quality Assurance DivisionR.S.Q.Alessio Diblasi<br/>A<br/>A<br/>A

### Values at bottling time