

<b>SALOV S.p.A</b> via di Montramito 1600 55040 Massarosa (Lucca)	<b>ITEM SPECIFICATION SHEET</b> <b>IO-CON-SP-PRO</b>	Sheet ID 2935 REV 0 del 14/1/16
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ITEM CODE	60000278		
DESCRIPTION	EX.V.A.BAS MAR 250X6 BERIO GB		
LEGAL NAME OF SALE	Extra Virgin Olive Oil		
INGREDIENT LIST	100% Extra Virgin Olive Oil		
SHELF LIFE	24 months	expressed as	-
	Best Before End Of Month		
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)	8002210128064		
ITF CODE (OUTER BARCODE)	08002210128071		
PRODUCTION LOT	Lotto Aromati	TgggA	T= kind of oil GGG= day of the production's month A = year in letter ( ex I=2014)
PACKAGING DESCRIPTION	Bot 250 Mar HAWA		
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	blend of olive oils of European Union origin		



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### Typical values for 100 ml

Energy	821,7 kcal	3378,1 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	

## MICROBIOLOGICAL RISK

Microbic contaminations are not deemed dangerous because oils do not represent a suitable sub-layer for the growing of micro-organisms, since 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. During the process, in the neutralisation phase, the hot treatment with concentrated alkali completely 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.



# ITEM SPECIFICATION SHEET IO-CON-SP-PRO

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## 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	No risk of contamination because crude Peanut Oil has a separated flow.
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	Refined Soya bean oil	No risk of contamination because Soybean Oil is purchased only refined (EC Rule 1169/2011 annex II point 6)
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		

## CHEMICAL PARAMETERS

<b>SALOV S.p.A.</b> Via Montramito 1600 Massarosa (LU)	<b>TECNICAL SHEET</b>	Pag. 1 di 1  Rev. 1.1
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**SAP Code** 30000161  
**DESCRIPTION** FILTRATO EXTRA V. BLEND CEE BASE METRO

FFA (%)	≤ 0,5
Peroxide Value (meqO <sub>2</sub> /kg)	≤ 15

### Spect. UV

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
Campesterol	≤ 4,0
Stigmasterol	< Campesterol
β-Sitosterol	≥ 93,0 (total)
Δ5-Avenasterol	-
Δ7-Stigmastenol	≤ 0,5
Δ7-Avenasterol	-
Eritrodiol+Uvaol	≤ 4,5
Total content (ppm)	≥ 1000

### Other Analysis

Ethyl-esters (ppm)	≤ 25
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
Halogenated solvents (total, ppm)	<0,2
Pesticides	(*)
Others contaminants	(**)
Iodine value	-


### Panel Test

Fruity Median	>0
Defect Median	0

Values at bottling time

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

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

Massarosa 05/05/17	SALOV S.p.A. Quality Assurance Division	R.S.Q. Alessio Diblasi 
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