



QUALITY SPECIFICATIONS LIST

MANAGEMENT SYSTEM OF FOOD
SECURITY

No.....

ECHR - 01

DESCRIPTION OF THE RAW MATERIAL

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| PRODUCT NAME: | EXTRA VIRGIN OLIVE OIL | |
| PHYSICAL CHARACTERISTICS: | Acidity from 0.3% to 0.8% | |
| NUTRITIONAL CHARACTERISTICS: | Per 5 ml: Energy 124 kcal, proteins: 0.0 gr | |
| | Carbohydrates: 0.0 gr, sodium: 0.0 gr, total fat | |
| | Acids: 13.7 gr, saturated: 1.9 gr, polyunsaturated: 0.9 gr | |
| PHYSICOCHEMICAL PROPERTIES: | Acidity (%) | ≤ 0.8 |
| | Peroxide value | ≤ 20 |
| | Waxes mg/kg | ≤ 250 |
| | Stigmastadienol mg/kg | ≤ 0.10 |
| | K ₂₃₂ | ≤ 2.5 |
| | K ₂₇₀ | ≤ 0.22 |
| | Delta K | ≤ 0.01 |
| | Total sterols | ≥ 1.000 |
| | Composition of fatty acids | |
| | Myristic acid | ≤ 0.05 % |
| | Linolenic acid | ≤ 1 % |
| | Arachidic acid | ≤ 0.6 % |
| | Eicosenoic acid | ≤ 0.4 % |
| Behenic acid | ≤ 0.2 % | |
| Lignoceric acid | ≤ 0.2 % | |
| CHEMICAL PROPERTIES: | Pb ≤ 0.01 ppm | |
| | Fe ≤ 5 ppm | |
| | Cu ≤ 1.5 ppm | |
| | As ≤ 0.1 ppm | |
| | Dioxins < 0.75 WHO-PCDD/F-TEQ/g | |
| | Maximal rates of pesticides residues as per regulation (EC) 396/2005 and MRL corp 11-03 (for the olive fruit) | |
| METHOD OF EXTRACTION: | <i>With mechanical means under circumstances which do not alter the oil. No other processing except washing, decanting, centrifugation and filtration takes place.</i> | |
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| DURABILITY: | 18 months after milling | |
| STORAGE: | In stainless containers in a cool and dark place | |
| DISTRIBUTION: | Transport in tanks | |
| LABELING: | None | |
| DESIGNATED USE: | Bottling | |
| RELEVANT LEGISLATION: | HEALTH GUIDE OLIVE OIL, regulation 2568/91, regulation 1019/02, regulation 1989/2003, regulation 178/2002, regulation 852/2004, regulation (EU) 61/2011 | |