

PRODUCT NAME

OLIVE-POMACE OIL

DESCRIPTION

"Olive oil (suitable for human consumption) consisting of a blend of refined olive-pomace oil and virgin olive oil, **whose free acidity, expressed as oleic acid, is a maximum of 1 gram per 100 grams of oil**, and other characteristics are in conformity with those laid down for this category (see paragraphs 1, 2, 3, 4, and 5 of the present document)"

INGREDIENTS

REFINED OLIVE-POMACE OIL & VIRGIN OLIVE OIL

MINIMUM OF QUALITY AND PURITY CHARACTERISTICS

1. ORGANOLEPTIC CHARACTERISTICS

ASPECT: Bright and transparent liquid product maintained at 20 °C for 24 hours.

ODOUR AND TASTE: Normal, with aromas of own and characteristic, without symptoms of rancidity, alteration or contamination.

COLOUR: Light, yellow to green.

2. PHYSICO-CHEMICAL CHARACTERISTICS

FREE ACIDITY (% expressed in oleic acid).....Max 1,00

PEROXIDE VALUE (in milleq. Peroxide oxygen per kg/oil).....Max 15,00

ABSORBENCY IN ULTRA-VIOLET

K270.....Max 1,70

K232.....S/L

ΔK.....Max 0,18

ECN 42 (HPLC) – ECN 42 (theoretical).....Max 0,50

MOISTURE AND VOLATILE MATTER (%).....Max 0,10

INSOLUBLE IMPURITIES IN LIGHT PETROLEUM (%).....Max 0,05

3. COMPOSITION IN % OF FATTY ACIDS (gas chromatography)

Saturated Fatty Acids

C14:0	MYRISTIC ACID.....	Max 0,03
C16:0	PALMITIC ACID.....	7,50 – 20,00
C18:0	STEARIC ACID.....	0,50 – 5,00
C20:0	ARACHIDIC ACID.....	Max 0,60
C22:0	BEHENIC ACID.....	Max 0,30
C24:0	LIGNOCERIC ACID.....	Max 0,20

Monounsaturated Fatty Acids

C16:1	PALMITOLEIC ACID.....	0,30 – 3,50
C18:1	OLEIC ACID.....	55,00 – 83,00
C20:1	GADOLEIC ACID.....	Max 0,50

Polyunsaturated Fatty Acids

C18:2	LINOLEIC ACID.....	2,50 – 21,00
C18:3	LINOLENIC ACID.....	Max 1,00

Trans Fatty Acid content (%)

Sum of the isomers trans-oleic.....	Max 0,40
Sum of the isomers trans-linoleic + trans-linolenic.....	Max 0,35

4. COMPOSITION OF THE FRACTION OF STEROLS (in % of total sterols)

CHOLESTEROL.....	Max 0,50
BRASSICASTEROL.....	Max 0,20
CAMPESTEROL.....	Max 4,00
STIGMASTEROL.....	< CAMPESTEROL
BETA-SITOSTEROL.....	Min 93,00
DELTA-7-STIGMASTENOL.....	Max 0,50

5. OTHER DETERMINATIONS

WAX CONTENT "C40+C42+C44+C46" (mg/kg).....	> 350
ERYTHRODIOL AND UVAOL CONTENT (in % of total sterols).....	> 4,50
TOTAL STEROLS CONTENT (mg/kg).....	Min 1600
CONTENT OF 2-GLYCERYL MONOPALMITATE (%).....	Max 1,20
UNSAPONIFIABLE MATTER (g/kg).....	Max 30

TRACE METALS

Iron (Fe)	$\leq 3,0$ mg/kg	Copper (Cu)	$\leq 0,1$ mg/kg
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CONTAMINANTS

HEAVY METALS

Lead (Pb)	$\leq 0,1$ mg/kg	Arsenic (As)	$\leq 0,1$ mg/kg
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HALOGENATED SOLVENTS

Maximum content of each halogenated solvent detected (ppm).....	0,10
Maximum content of the sum of halogenated solvents detected (ppm).....	0,20

ORGANISMS MODIFIED GENETICALLY

The Olive-Pomace Oil not contains neither proceeds from Genetically Modified Organisms

ALLERGENS

The Olive-Pomace Oil not contains allergens ingredients

NUTRITIONAL INFORMATION (per 100 grams of oil)

ENERGY	3700 kJ / 900 kcal
TOTAL FAT	100 g
-SATURATES	14 g
-MONO-UNSATURATES	76 g
-POLYUNSATURATES	10 g
CARBOHYDRATE	0 g
-SUGARS	0 g
PROTEIN	0 g
SALT	0 g

CONSERVATION

A) It is recommended the storage in a fresh place and keep out from the light, with the packing well closed.

B) It is recommended the consumption before 2 years from packing.

APPLICABLE REGULATIONS

Real Decree 308/83 of 25 January 1983. Technical Sanitary Regulation of Edible Vegetable Oils.

Regulation (EC) Nº 2568/1991, concerning characteristics of olive-pomace oil.

COI/T.15/NC No. 3/Rev. 12, June 2018, Trade Standard (of the INTERNATIONAL OLIVE COUNCIL), applicable to olive oils and olive pomace oil.

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