

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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BE approval number: B103838



18/07/2023

General product information

Product name	VP 843	Delizio Olive Oil Extra Virgin 1863 15x1L
Packaging		15 x 1L PET-bottles in carton box
Composition		
Country of origin raw materials		Spain
Intrastat / Customs code		15092000
Shelflife		12 months
Storage conditions (incl. transport)		Cool (<20°C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages		#N/B
Applications		#N/B

Organoleptic characteristics

Visual aspect		#N/B
Taste / Odour		#N/B

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)		Max.	0,60	%
Moisture and Volatiles		Max.	0,10	%
Peroxide value (at filling)		Max.	12,00	mEq/kg at loading
K232		Max.	2,50	
K270		Max.	0,22	
Delta K		Max.	0,01	
wax		Max.	150,00	mg/kg

GMO Declaration

Suitable for

Potential GMO source involved: No
 Identity preserved: n.a.
 GMO labeling required (EU 1830/2003): No
 GMO status evidence: By Suppliers Declaration
 In accordance with regulation EU nr. 1829/2003 and 1830/2003

Vegans Yes
 Vegetarians Yes
 Coeliacs Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.

Typical fatty acid composition %

C 14:0 Myristic	< 0,03
C 18:3 Linolenic	≤ 1
C 20:0 Arachidic	≤ 0,6
C 20:1 Eicosenoic	≤ 0,5
C 22:0 Behenic	≤ 0,2
C 24:0 Lignoceric	≤ 0,2

In accordance with European regulation Commission Delegated Regulation (EU) 2022/2104 of 29 July 2022 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for olive oil, and repealing Commission Regulation (EEC) No 2568/91 and Commission Implementing Regulation (EU) No 29/2012

Nutrition information	Typical Value per 100 gram
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Energy value (kJ)	3760
Energy value (kcal)	900
Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar / lactose (g)	0,00
of which starch (g)	0,00
Fats (g)	100,0
Saturated fat (g)	14,0
- of which trans unsaturated fat (g)	max 1
Mono unsaturated fat (g)	77,0
Poly unsaturated fat (g)	9,0
Fibres (g)	0,00
Minerals (g)	0,00
Vitamins A / D3 (µg/100g - % RDA)	0 - 0% / 0 - 0%
Salt (g)	0,00

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LIPID SOLUTIONS

Glycidyl esters max. 1mg/kg (regulation EU 2023/915)

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap)

max 2 ppb

PAH4

max 10 ppb

In accordance with regulation EU 2023/915

Pesticides Residues

In accordance with European and French regulations – directive CE 396/2005 and modifications

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation EU 2023/915

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation EU 2023/915

Extraction solvents (Hexane) max 1 mg/kg

HEAVY METALS | Fe < 0,30 mg/kg ; CU, Ar, Pb < 0,10mg/kg ;

In accordance with regulation EU 2023/915

Allergens information (LEDA LIST)

Ingredient	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
Crustaceans	-	-	n
Eggs	-	-	n
Fish	-	-	n
Peanuts (refined groundnut oil)	-	-	y
Soybeans	-	-	n
Milk (incl. lactose)	-	-	n
(Tree) Nuts	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	-	-	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs	-	-	n

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