

Product trade name	Refined and winterized Pomace Olive Oil.
Product definition	Oil obtained by chemical treatment with solvents or other physical procedures of the olive alperujo subjected to a complete refining process. Oils obtained by re-esterification processes and mixtures with oils of another nature are excluded
Qualitative and quantitative composition	According to Regulation (EC) 2022/2104 of the European Parliament and of the Council as regards marketing standards for olive oil and pomace olive oils.
Process description	Detailed at length in the HACCP.
Commercial presentation	Bulk.
Pollutants	Commission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food.
Transport condition	Tanker: exclusively dedicated to food transportation at ambient temperature.
Final destination	Packing companies from the olive oil sector and overall food industries.
Best before date	A minimum of 2 years under optimal storage conditions, as described hereunder.
Storage conditions	Ambient temperature in a sealed container and stored in a cool, dry place away from direct sunlight.
Batch	<p>Variable according to the characteristics of the crude oil, but can range between 100-650 tons of crude oil.</p> <p>45 – 80 – 22 – 61 / 22</p> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">↓ This is the tank number the crude oil comes from</div> <div style="text-align: center;">↓ Correlative nº for the crude oil.</div> <div style="text-align: center;">↓ Year of the crude oil.</div> <div style="text-align: center;">↓ Correlative nº for refined product.</div> <div style="text-align: center;">↓ Refining year.</div> </div>

REFINED POMACE OLIVE OIL CHARACTERISTICS

Fatty Acids content	Myristic (%)	≤ 0,03
	Linolenic (%)	≤ 1,00
	Arachidic/Eicosanoic (%)	≤ 0,60
	Eicosenoic/Gadoleic (%)	≤ 0,50
	Behenic (%)	≤ 0,30
	Lignoceric (%)	≤ 0,20
	Palmitic (%)	7,00-20,00
	Palmitoleic (%)	0,30-3,50
	Heptadecanoic/Margaric (%)	≤ 0,40
	Heptadecenoic/Margaroleic (%)	≤ 0,60
	Stearic (%)	0,50-5,00
	Oleic (%)	55,00-85,00
	Linoleic (%)	2,50-21,00
Isomers	Sum of isomers trans-oleics (%)	≤ 0,40
	Sum of isomers trans-linoleics+ trans-linolenics (%)	≤ 0,35
Sterols content	Cholesterol (%)	≤ 0,5
	Brassicasterol (%)	≤ 0,2
	Campesterol (%)	≤ 4,0
	Stigmasterol (%)	< Campesterol
	Betasitosterol apparent (%)	≥ 93,0
	Delta-7-stigmastenol (%)	≤ 0,5
	Total Sterols (mg/kg)	≥ 1800
	Erythrodiol+Uvaol (%)	≤ 4,5

PHYSICO-CHEMICAL CHARACTERISTICS

ACIDITY (%)	≤ 0,30
PEROXIDE INDEX (mEq O₂/kg)	≤ 5,0
WAXES (mg/kg)	> 350
2-glyceryl monopalmitate (%)	≤ 1,4
ECN 42 (HPLC)-ECN42 (t)	≤ 0,50
K 270	≤ 2,00
DELTA K	≤ 0,20

Benzopyrene (µg/kg)	≤ 2,00
Σ Benzopyrene, benzoanthracene, benzofluoranthene y chrysene (µg/kg)	≤ 10,0
Plumb (mg/kg)	≤ 0,1
Arsenic (mg/kg)	≤ 0,1
Sum of dioxins (pg/g)	≤ 0,75
Sum of dioxins and PCBs similar to dioxins (pg/g)	≤ 1,25
Sum of PCBs not similar to dioxins (ng/g)	≤ 40
Erucic acid (g/kg)	≤ 20
Residues from phytosanitary products	LMR olive x 5 (See note 1)
3MCPD (µg/kg)	≤ 2500
Glycidol (µg/kg)	≤ 1000

Note 1: There are currently no legal limits for residues of phytosanitary products in vegetable oils. Following the most widespread criterion in the sector, for these pollutants the MRLs (maximum residue limits) according to Regulation 396/2005 and subsequent amendments multiplied by 5 based on the average yield of 20% in the extraction process of olive oil.

NUTRITIONAL VALUES	
Nutritional information per 100 g	
Energetic value	900 kcal / 3700 KJ
Proteins	0 g
Carbohydrates, of which	
Sugars	0 g
Fat:	100 g
- Saturated	15 g
- Monounsaturated	75 g
- Polyunsaturated	10 g
Omega 3 (18:3)	0,7 g
Cholesterol	0 mg
Dietary fiber	0 g
Sodium	0 g
Vitamin E	10-15 mg