

<b>Product trade name</b>	Refined and winterized Pomace Olive Oil.
<b>Product definition</b>	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
<b>Qualitative and quantitative composition</b>	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.
<b>Process description</b>	Detailed at length in the HACCP.
<b>Commercial presentation</b>	Bulk.
<b>Pollutants</b>	Commission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food.
<b>Transport condition</b>	Tanker: exclusively dedicated to food transportation at ambient temperature.
<b>Final destination</b>	Packing companies from the olive oil sector and overall food industries.
<b>Best before date</b>	A minimum of 2 years under optimal storage conditions, as described hereunder.
<b>Storage conditions</b>	Ambient temperature in a sealed container and stored in a cool, dry place away from direct sunlight.
<b>Batch</b>	<p>Variable according to the characteristics of the crude oil, but can range between 100-650 tons of crude oil.</p> <p><b>45 – 80 – 22 – 61 / 22</b></p> <p>↓ ↓ ↓ ↓ ↓</p> <p>This is the tank number the crude oil comes from    Correlative nº for the crude oil.    Year of the crude oil.    Correlative nº for refined product.    Refining year.</p>

**REFINED POMACE OLIVE OIL CHARACTERISTICS**

<b>Fatty Acids content</b>	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
<b>Isomers</b>	Sum of isomers trans-oleics (%)	≤ 0,40
	Sum of isomers trans-linoleics+ trans-linolenics (%)	≤ 0,35
<b>Sterols content</b>	Cholesterol (%)	≤ 0,5
	Brassicasterol (%)	≤ 0,2
	Campesterol (%)	≤ 4,0
	Stigmasterol (%)	< Campesterol
	Betasitosterol apparent (%)	≥ 93,0
	Delta-7-stigmasterol (%)	≤ 0,5
	Total Sterols (mg/kg)	≥ 1800
	Erythrodiol+Uvaol (%)	≤ 4,5

**PHYSICO-CHEMICAL CHARACTERISTICS**

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

Benzopyrene (µg/kg)	≤ 2,00
Σ Benzopyrene, benzoanthracene, benzo(a)fluoranthene 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