

Mediterranean Gourmet Olive Oils.

Olé Oleo Villalonga - Ficha de producto.



Terreno y orografía:

Cultivados en olivares situados entre las Sierras del interior de la Comunidad Valenciana (Sierra de Enguera, Serranos (La Calderona), Umbría del Benicadell, Sierra de Irta, Sierra de Mariola) en fincas de tamaño medio abancaladas o campiñas con terrenos ganados a la montaña, con una altitud entre 280 msm y 850 msm y de composición de suelo calizo.

Climatología:

-Clima mediterráneo con variaciones de temperatura. Inviernos suaves y veranos secos.

-Pluviometría media: 500-600 mm.

Cosecha y producción:

-Recolección a partir de la primera quincena de octubre.

-Elaborado el mismo día de la recolección mediante sistema continuo en dos fases en frío 25° y centrifugación.

Acidez máxima: <0,4°

Características de packaging:

-Botella de cristal con sleeve.

-Formatos disponibles: 500ml y 250ml.

Desglose formato 500ml:

-Unidades por caja = 6 unidades.

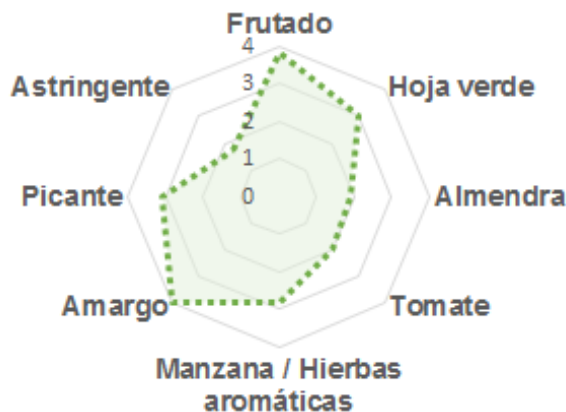
-Unidades por palé (500ml) = 960 unidades, 480 litros.

Desglose formato 250ml:

-Unidades por caja = 6 unidades.

-Unidades por palé (250ml) = 1344 unidades, 336 litros.

Variedades y perfil sensorial: Villalonga.



TECHNICAL DATA-SHEET
Date: November-2018
Product composition: Extra virgin olive oil
Trademark: Olé Oleo
Company: Mediterranean Gourmet Olive Oils S.L.

Technological processes applied
<p>Olive oil obtained solely from olives (European Olea Hoffm. y Link) and solely by mechanical means or by other physical means in special thermal conditions which not produce any alteration of the oil.</p> <p>Oil which had not had more treatments than washing, centrifuged, milling, decantation, and filtration, what makes its organoleptic characteristics irreproachable.</p>

Physical-chemical characteristics	
Aspect	Limpid, maintained in 20°C +/- 2°C during 24 hours.
Smell and flavour	Characteristic aroma and flavour without any symptom of alterations, contamination or rancidity
Acidity (% oleic acid): 0,4 max.	Soap residues: negative.
Peroxides index: 20 meqO2/kg max.	Bellier-Marcille test: negative.
Absorbances: K270 0,22 max.	Vizern test: negative.
K232: 2,5 max. Delta K: 0,01 max.	Saponification index: 184-196.
Humidity and volatile matter: 0,1% max.	Stigmastadienes (mg/kg): 0,05 max.
Foreign bodies insoluble in petroleum ether: 0,1% max.	Tetrabromide test: negative.
Bellier index (acetic acid method): 17°C max.	Waxes : 150 max.
Refraction index: 1,4677-1,4706	Iodine index (Hanus method): 75-90.
Difference ECN42 (HPLC) and ECN42 (theoretical): 0,2 max.	Unsaponifiable matter (g/kg): 15 max.
Ethyl ester (mg/kg): 35 max.	

Fatty acids composition (%)	
C14:0 Myristic: 0,03 max.	C18:2 Linoleic: 2,5 – 21
C16:0 Palmitic: 7,5 - 20	C18:3 Linolenic: 1 max.
C16:1 Palmitoleic: 0,3 - 3,5	C20:0 Arachidic: 0,6 max.
C17:0 Margaric: 0,4 max.	C20:1 Eicosenoic: 0,5 max.
C17:1 Margaroleico: 0,6 max.	C22:0 Behenic: 0,2 max.
C18:0 Stearic: 0,5 - 5	C24:0 Lignoceric: 0,2 max.
C18:1 Oleic: 55 - 83	
Addition of isomers trans oleic: 0,05 max.	
Addition of isomers trans linoleic and trans linolenic: 0,05 max.	

Sterols' section composition (%)	
Cholesterol: 0,5 max.	β -sitosterol: 93,0 min.
Brassicasterol: 0,1 max.	Delta-7-stigmastenol: 0,5 max.
Campesterol: 4 max.	Total sterols (mg/kg): 1000 min.
Stigmasterol: < Campesterol	Erythrodiol and uvaol: 4,5 max.

Nutrition Facts	Info per 100g
Energy value	3700kJ/900kcal
Fats, of which are:	100 g
- Saturated	15 g
- Monounsaturated	75 g
- Polyunsaturated	10 g
- Carbohydrates, of which are:	0 g
- Sugars	0 g
- Fibre	0 g
- Proteins	0 g
- Salt	0 g

Packaging formats used	
In bulk	Polyethylene Box HD-PE 1.000 litres.
Steel drum 220 litres	Plastic bottle (PET): 1l, 2l, 5l.
Tin: 1l, 2l, 5l.	Glass bottles: 500ml and 250ml

Storage, shipping and use conditions.	
Storage conditions	Store it at ambient temperature, keep the container tightly closed, avoid direct sunlight, avoid heating sources and strong oxidizing agents.
Shipping conditions	Ambient temperature during the shipment.
Use conditions	It can be used cooking or can be eaten raw.

Pollutants information
The maximum pollutant contents will be according to Regulation (CE) 1881/2006: where is settled the pollutant maximum content in edible products and its modifications.

Allergens information
Lack of allergens. Not labelling needed.

GMOs (Genetically Modified organisms) information
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Products which its raw material does not come from genetically modified organisms and does not contain ingredients which come from this GMOs.

Other information (origin, shelf life,...)	
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Shelf life	18 months since the product is packaged.
Target population	General population
Country of origin	Spain
Labelling instructions	According to regulation N° 1169/2011 and its modifications.
	Normative: Regulation (CEE) 2568/1991
	Implementation regulation (UE) 29/2012
	Royal Decree-law 308/1983
	Royal Decree-law 1431/2003

Quality Manager:

José Simón Vila.