

ANALYSIS AND PRODUCT SPECIFICATION:

EXTRA VIRGIN OLIVE OIL

- Ingredients: 100% Extra virgin olive oil

- <u>Origin:</u>	Spain
- <u>Acidity</u>	Max 0.4 %
- Colour,.....	Green Yellow.
- Odour and Flavor.....	Medium Frutti,Light Bitter with a touch of Almonds and Apple
- Impurities	Not contain
- Peroxide Number	Max 20 meqv/02/kg
- Spectrophotometric Assay :	
K270	Max 0.22
- Eritrodiol + Uvaol	Max 4.5
- Absolute Sterols	Max1.800.00 mgrs/kg

Fatty Acids (%)

MIRISTIC	0,01	STEARIC	3,80
PALMITIC	10,8	OLEIC	77,40
PALMITOLEIC	1,00	LINOLEIC	5,20
MARGARIC	0,10	LINOLENIC	0,70
MARGAROLEIC	0,10	ARACHIDIC	0,40

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TRANS- OLEIC	0,00
TRANS LINOLEIC/LINOLEN	0,00

Sterol Composition

CHOLESTEROL	0,10	TOTAL WAXES	65,00
BRASSICASTEROL	ND	DIFFERENCE ECN 42	0,00
CAMPESTEROL	3,30	STIGMASTADIENE	0,00
STIGMASTEROL	0,80	MOISTURE & VOLATILE MATTE	< 0,2 %
B-SITOSTEROL	94,40	IMPURITIES	0,00
D7 STIGMASTEROL	0,20	ALKYLS STERES	40 Mg /Kg
TOTAL STEROL	1635,00	ETHYL STERES	28 Mg /Kg
ERYTHRODIOL + UVAOL	1,30	METHYL STERES	12 Mg /Kg

NUTRITIONAL VALUES:

Lipids	100 %	Polyunsaturated Fat (g.)	8%
Energy (kcal)	900 %	CHolesterol (g.)	0%
Proteins (g.)	0 %	Dietary Fibre (g.)	0%
Total Fat (g)	100 %	Sodium(mg)	0%
Saturated Fat (g.)	13 %	Natural vitamins	E, A
Monounsaturated Fat (g.)	79 %		

