

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic olive oil extra vierge</b>
<b>Code</b>	<b>15080</b>
<b>Country of agricultural origin</b>	<b>Italy</b>
<b>Country of last processing</b>	<b>Italy</b>
<b>Last update</b>	<b>15-06-2020</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic olives</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<p>The organic olives are hand picked and placed in cases. After this they are processed in an olive mill. First the olives are winnowed (removal of dust, branches, leaves and heavy objects) then they are washed with cold water (removal of sand and extraneous bodies) transported over a shaker to remove the water and little stones. Then the olives are either crushed or grinded, to obtain a paste, from which the oil can be extracted . The paste is put in a press, where a must (oil, water solution) is gathered, the water and oil are separated by a centrifuge, after which the oil is stored in steel silo's and bottled. The process is called cold press, because no heating takes place.</p>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Slightly fruity, with a scent of fresh grass</b>
<b>Colour</b>	<b>Golden</b>
<b>Taste</b>	<b>Fruity, slightly bitter and spicy taste</b>
<b>Appearance</b>	<b>Fluid</b>

<b>Packing</b>	
<b>Net content</b>	<b>5 liter</b>
<b>Kind of packing</b>	<b>Tin</b>
<b>Packing size (L x W x H)</b>	<b>31 x 14.5 x 12</b>
<b>Pieces per pallet</b>	<b>80</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool, dry and dark</b>
<b>Maximum shelf life</b>	<b>12 months after production</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>3700 kJ 900 kCal</b>	
<b>Protein (g)</b>	<b>0</b>	
<b>Fat (g)</b>	<b>100</b>	<b>Saturated: 12.5</b>
<b>Carbohydrates (g)</b>	<b>0</b>	<b>Sugars: 0</b>
<b>Dietary fibre (g)</b>	<b>0</b>	
<b>Salt (g)</b>	<b>0</b>	

<b>Analytical properties</b>	
<b>Peroxide value (meq O<sub>2</sub>/kg)</b>	<b>6</b>
<b>Acidity</b>	<b>0.3</b>
<b>Moisture (%)</b>	<b>&lt; 0.5</b>
<b>K232</b>	<b>1.85</b>
<b>K268</b>	<b>0.14</b>
<b>Delta K</b>	<b>-0.004</b>

<b>Microbiological Properties</b>	
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate added E620-E625	-
Gluten	-	Sulfite E220-E228	-
Wheat	-	Benzoic acid/Parabens E210-E213	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine E102	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates )	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No