Issued by	QA Department	Emission: 10.02.2014
Brand/size	Cirio – 5L PET	
Product Name	**Extra virgin olive oil**	Revised on: 06.05.2019

Product identification: extra virgin olive oil for alimentary use, for cooking and dressing, for grilled fish and meat, for legumes soups.

Company: Pietro Coricelli S.p.A. – Località Madonna di Lugo, 44 – 06049 Spoleto – PG Italy.

Ingredient: 100% extra virgin olive oil (as per EC Reg. 2568/91 and following modifications, International Olive Oil Council COI Trade Standard).
No Allergens, No GMO presence. No possibility of cross – contamination.

Coding: Lot code: LYDDDL00N (L=lot; Y= last number of the production year; DDD = day as Julian code; L = bottling line; 00N = product number in the day).

Shelf life: 24 months.

Storage conditions: keep in a dry cool place, away from direct light and heat source; at ambient temperature; below 10°C the oil could form clouds or crystals.

Hazard identification: no hazards for human health.

Microbiological standard - Not Applicable: microbiological risk does not exist, due to the nature of the product (water content lower than 0.1%, absence of carbohydrates and proteins).

Sensorial characteristics

Analytical Class	**Characteristic**	***EU/IOOC Limits***	
Analytical method		**Min.**	**Max**
Taste (Panel Test)	Fruity	>0	
Reg. 640/2008	Bitter	/	/
	Pungent	/	/
	Defects		0

Nutritional information (typical values)

Mean values for product consumption	***per 100 ml serving***	
Energetic value	3378	kJ
	822	kcal
Fats	91	g
Of which Saturated Fat	13	g
Monounsaturated Fat	72	g
Polyunsaturated Fat	6,5	g
Carbohydrates	0	g
of which sugars	0	g
Proteins	0	g
Sodium	0	g

Chemical-Physical Analysis

Analytical Class	***Parameters***	***target value***		***EU/IOOC Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
EU Reg2568/91 All. II	Free fatty acid (%oleic acid)		**0.5***		0.8
EU Reg2568/91All. III	Peroxides (meq O_2/Kg)		**13***		20

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Analytical Class	**UV Absorption**	***target value***		***EU/IOOC Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
EU Reg2568/91All. IX	K 232		**2.20***		2.50
EU Reg2568/91All. IX	K 270		**0.16***		0.22
EU Reg2568/91All. IX	Delta K		**0.00***		0.01

Analytical Class	**Fatty acids composition**	***target value***		***EU/IOOC Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
EU Reg2568/91All. X	Myristic Acid (14:0)		**0.03**		0.03
EU Reg2568/91All. X	Oleic Acid (18:1Trans)		**0.03**		0.05
EU Reg2568/91All. X	Linoleic Ac. (18:2) all trans is. Linolenic Ac.(18:3) all trans is.		**0.03**		0.05
EU Reg2568/91All. X	Linolenic Acid (18:3)		**0.9**		1.0
EU Reg2568/91All. X	Arachic Acid (20:0)		**0.6**		0.6
EU Reg2568/91All. X	Eicosenoic Acid (20:1)		**0.4**		0.4
EU Reg2568/91All. X	Behenic Acid (22:0)		**0.2**		0.2
EU Reg2568/91All. X	Lignoceric Acid (24:0)		**0.2**		0.2

Analytical Class	**∆ ECN42**	***target value***		***EU/IOOC Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
EU Reg 2568/91 All.XVIII	∆ ECN42 (Exper.-Theor.)		**0.2**		0.2

Analytical Class	**Sterols Composition %**	***target value***		***EU/IOOC Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
REG 2568/91 All. V	Cholesterol		**0.3**		0.5
REG 2568/91 All. V	Brassicasterol		**0.05**		0.1
REG 2568/91 All. V	Campesterol		**3.4**		4.0
REG 2568/91 All. V	Stigmasterol		**<campesterol**		<campesterol
REG 2568/91 All. V	Delta 7 stigmastenol		**0.4**		0.5
REG 2568/91 All. VI	Eritrodiol + Uvaol		**4.0**		4.5
REG 2568/91 All. V	Betasitosterol Sum	**93.5**		93.0	
REG 2568/91 All. V	Sterols total (ppm)	**1000**		1000	

Analytical Class	**WAXES (ppm) GLC**	***target value***		***EU/IOOC Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
REG CE 1348/2013	Total waxes C42-C46 ppm		**130**		150

Analytical Class	**Hydrocarbons (ppm) GLC**	***target value***		***EU/IOOC Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
REG CE 1348/2013	S=Stigmasta,3-5,diene		**0.05**		0.05

Analytical Class	**Fatty Acid Ethyl Esters**	***target value***	***EU/IOOC Limits***
REG CE 1348/2013	FAEE	**< 30 ppm**	< 35 ppm

Analytical Class	**Heavy Metals (ppm)**	***target value***		***Codex Al. Limits***	
Analytical method	***Characteristic***	**Min.**	**Max**	**Min.**	**Max**
	Copper		**0.1**		**0.1**
	Iron		**3**		**3**
	Lead		**0.1**		**0.1**

* At bottling time