

PRODUCT SPECIFICATION SHEET:	OLIVE OIL
	ANFORA MONINI
Description of product: Olive oil with a delicate taste obtained exclusively from olives and recommended for all cooking uses.	
Origin: Blend of refined olive oil (90%) and selected extra virgin olive oils from the E.U. (10%)	
Health and Hygiene Characteristics: conforming to Regulations 178/2002/CE (General principles of food regulations) and 852/2004/CE (Hygiene of edible products).	
Organoleptic Characteristics: Characteristic and delicate scent and taste, almond rancid-free aftertaste	
Aspect: filtered and polished product, clear at 20°C.	
Colore: Characteristic straw yellow.	
Storing conditions, shelf life and sizes: see labeling.	

CHEMICAL, PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS	Average value	Limit value	Conforming to Regulation No.
Acidity (% express in oleic acid)	0.17	≤ 1.0	(1-3)
Peroxides (meqO ₂ /kg)	2.0	≤ 15	(1-2-3)
Spettrophotometry U.V. K ₂₃₂	2.11		(1-3)
K ₂₇₀	0.558	≤ 0.90	(1-2-3)
ΔK	0.057	≤ 0.15	(1-2-3)
Spettrophotometry VIS K ₄₂₀	0.300		(1-2-3)
Composition of Fatty acids (%)			
C14:0 Myristic acid	0.01	0.00–.05	(1-2-3)
C16:0 Palmitic acid	12.07	7.5-20	(2-3)
C16:1 Palmitoleic acid	1.14	0.3-3.5	(2-3)
C17:0 Eptadecanoic acid	0.07	0.00–0.3	(2-3)
C17:1 Eptadecenoic acid	0.11	0.00–0.3	(2-3)
C18:0 Stearic acid	2.99	0.5-5.0	(2-3)
C18:1 Oleic acid	73.27	55-83	(2-3)
C18:2 Linoleic acid	8.87	3.5-21	(2-3)
C18:3 Linolenic acid	0.63	≤ 1.0	(1-3)
C20:0 Arachidic acid	0.40	0.00–0.6	(1-2-3)
C20:1 Eicosenoic acid	0.26	0.00–0.4	(1-2-3)
C22:0 Behenic acid	0.12	0.00–0.2	(1-2-3)
C22:1 Erucic acid	N.V.	0.0	(1-2-3)
C24:0 Lignoceric acid	0.05	0.00–0.2	(1-2-3)
Trans-oleic acid content (%)			
C18:1t (elaidinic acid)	0.04	0.00–0.20	(1-2-3)
C18:2t+ C18:3t	0.08	0.00–0.30	(1-2-3)
Total Sterols (mg/kg)	1272	≥1000	(1-2-3)
Sterol Composition (%)			
Cholesterol	0.26	≤ 0.5	(1-2-3)
Brassicasterol	0.02	≤ 0.1	(1-2-3)
24-metilencholesterol	0.11		
Campesterol	3.19	≤ 4.0	(1-2-3)
Campestanol	0.09		
Stigmasterol	1.30	< campesterol	(1-2-3)
Δ7Campesterol	0.02		
Δ5-23Stigmastadienol	0.81		
Clerosterol	1.15		
β-Sitosterol	84.58		
Sitostanol	0.90		
Δ5Avenasterol	5.14		

$\Delta 5$ -24stigmastadienol	1.68		
$\Delta 7$ Stigmastenol	0.33	≤ 0.5	(1-2-3)
$\Delta 7$ Avenasterol	0.42		
Total β Sitosterol	94.23	≥ 93.0	(1-2-3)
Eritrodiol + Uvaol (% of total sterols)	3.35	≤ 4.5	(1-2-3)
Triglycerids HPLC			
Trilinolein (%)	0.27		
Δ ECN42	0.09	≤ 0.3	(1-2-3)
Stigmastadiens (mg/kg)	16.30	≤ 50	(2)
Triglycerids HRGC			
Total Diglycerids	3.00		(4)
Waxes (mg/kg)	270	≤ 350	(1-2-3)
Alogenated solvents (mg/kg)	0.03	≤ 0.2	(1-2-3)
Aliphatic alcoli (mg/kg)	230		(1)
2 gliceril monopalmitate (%)		≤ 0.9 o ≤ 1.0 ¹	(1)

OTHER CHEMICAL AND PHYSICAL CHARACTERISTICS		Valore limite	Norma di riferim.
Relative density	0.913	0.910-0.916	Codex Standard –Alinorm 01/17 del 02/07/2001 COI/T.15/NC n.2 del 25/06/2003
Refractive index	1.4690	1.4677-1.4705	
Saponification index	189	184-196	
Iodine index	83.3	75-94	
Unsaponifiable matter	12	<15 g/kg	

MICROBIOLOGICAL ANALYSIS	RISULTATO	VALORE LIMITE	Norma di riferim.
Total bacterial charge UFC/g	<10		
Total Coliforms UFC/g	<0.3		
Staphylococci (aureus and others) UFC/g	<10		
Salmonella spp in 25g	negativa		
Yeasts and moulds UFC/g	<10		

CONTAMINANTS		Valore limite	Norma di riferim.
METALS			
Antimonium mg/kg	ND	< 0.10	(2-3)
Arsenic mg/kg	ND	< 0.10	(2-3)
Cadmium mg/kg	ND	< 0.10	(2-3)
Iron mg/kg	0.09	< 3	(2-3)
Mercury mg/kg	ND	< 0.10	(2-3)
Lead mg/kg	ND	< 0.10	(2-3)
Copper mg/kg	ND	< 0.10	(2-3)
Pond mg/kg	ND	< 200	(2-3)
Zinc mg/kg	ND	< 0.10	(2-3)
ADDITIVES			
Alpha-tocopherol added mg/kg	assente	≤ 200 Solo x raffinati	(2-3)
others additives	Non ammessi		(2-3)
OTHER CONTAMINANTS			
DIOXINES AND PCB			
Dioxines (OMS-PCDD/F-TEQ) pg/g	ND	< 0.75	Reg.2006/1881/CE Reg.1259/2011/UE
Dioxines and PCB (OMS-PCDD/F-TEQ)	ND	< 1.25	Reg.2006/1881/CE

pg/g			Reg.1259/2011/UE
PCB (28-52-101-138-153-180)-ICES-6	ND	< 40	Reg.2006/1881/CE Reg.1259/2011/UE
OTHER CONTAMINANTS			
Polycyclic Aromatic Hydrocarbons			
Benzo(a)pyrene µg/kg	0.5	≤ 2.0	Reg.2006/1881/CE Reg.835/2011/UE
Sum Benzo(a)pyrene, Benzo(a)anthracene, Benzo(b)fluoranthene and chrysen µg/kg	< 5.0	≤ 10.0	Reg.2006/1881/CE
PESTICIDES	Into limits of E.U. laws		Reg. 396/2005 and subsequent amendments until reg. 520/2011

NUTRITIONAL DECLARATION	Reg.1169/2011 UE
Average values per 100 ml product	
Energy	3404 kJ
	828 kcal
Fat	92 g
Di cui: Saturated	14 g
Mono-unsaturates	69 g
Polyunsaturates	9 g
Carbohydrate	0 g
of which sugars	0 g
Fibre	0 g
Protein	0 g
Salt	0 g

OTHER NUTRITIONAL CHARACTERISTICS	%
Polynsaturates ω6	9
Polynsaturates ω3	1
Total unsaturates	78
Cholesterol	0 mg

ALLERGENS SUBSTANCES	The product is free from allergens deriving from cross-contamination listed in Directive 2003/89/CE attachment III bis. The product is suitable for celiac disease sufferers	All.II Reg. U.E. 1169/2011
CELIAC DISEASE	The product is suitable for celiac disease sufferers	All.II Reg. U.E. 1169/2011
IONIZING RADIATIONS	The product has not been subjected to ionizing radiation treatments	Dir.2000/13/CE D.L.109/1992 e succ.modif.
ADDITIVES / FLAVOURING SUBSTANCES	The products does not contains additives and/or flavouring substances	Dir.2000/13/CE Reg.UE 1334/2008
GMO	The product has not been obtained for GMOs. It does not contain traces of materials made of /obtained from/ containing GMOs.	Dir. 2001/18/CE Dir. 2003/1829/CE Dir. 2003/1830/CE



HALAL QUALITY SISTEM (HQS) GENERAL STANDARD (02)	"product certified Halal by HIA" - HIA-ITA- 00143-005-006-007-014-016	HALAL INTERNATIONAL AUTHORITY
CERTIFICATION ORTHODOX UNION	Kosher product manufactured under the supervision of the Orthodox Union of America	

**Raw Material
Quality Control Manager**

(Dr Michele LABARILE)

- (1) Reg.CE 2568/91 e successive modificazioni, Reg.CE 1429/92 e Reg. CE 796/02, reg. CE 1989/03 e per ultimo il Reg. 702/2007/CE, reg. 61/2011
(2) Codex Alimentarius ALINORM 01/17; 17th session of the codex committee on fats and oils.
(3) Consiglio Oleicolo Internazionale COI/T.15/NC n.3 rev.1 del 05/12/2003
(4) internal method

ⁱ ≤ 0.9 if Palmitic ≤ 14%; < 1.0 if Palmitic > 14%