

PRODUCT SPECIFICATION SHEET:	EXTRAVIRGIN OLIVE OIL
	ORIGINALE MONINI E.U.
Description of product: an oil of medium intensity, slightly ripe and grassy, specifically suited for all cooking purposes and for dressing of salads, sauces and meat roasts.	
Origin: Blend of E.U. extra virgin olive oils derived from the best cultivars (1) and produced in selected mills of European Union	
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: a medium fruity oil from green ripe olives, slightly grassy on a sweet almond base, pleasant after-taste and just perceptible bitter and pungent notes.	
Aspect: filtered and polished product.	
Colour: Green with golden hues.	
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)	0.40	≤ 0.8	(1-3)
Peroxides (meqO ₂ /kg)	9.0	≤ 20	(1-2-3)
Spettrophotometry U.V. K ₂₃₂	1.90	≤ 2.50	(1-3)
K ₂₇₀	0.120	≤ 0.22	(1-2-3)
ΔK	-0.002	≤ 0.01	(1-2-3)
Composition of Fatty acids (%)			
C14:0 Myristic acid	0.01	≤ 0.05	(1-2-3)
C16:0 Palmitic acid	11.74	7.5-20	(2-3)
C16:1 Palmitoleic acid	1.09	0.3-3.5	(2-3)
C17:0 Eptadecanoic acid	0.07	≤ 0.3	(2-3)
C17:1 Eptadecenoic acid	0.11	≤ 0.3	(2-3)
C18:0 Stearic acid	2.93	0.5-5.0	(2-3)
C18:1 Oleic acid	75.08	55-83	(2-3)
C18:2 Linoleic acid	7.48	3.5-21	(2-3)
C18:3 Linolenic acid	0.67	≤ 1.0	(1-3)
C20:0 Arachidic acid	0.40	≤ 0.6	(1-2-3)
C20:1 Eicosenoic acid	0.26	≤ 0.4	(1-2-3)
C22:0 Behenic acid	0.12	≤ 0.2	(1-2-3)
C22:1 Erucic acid	N.V.	0.0	(1-2-3)
C24:0 Lignoceric acid	0.05	≤ 0.2	(1-2-3)
Trans-oleic acid content (%)			
C18:1t (elaidinic acid)	0.01	≤ 0.05	(1-2-3)
C18:2t+ C18:3t	0.01	≤ 0.05	(1-2-3)
Total Sterols (mg/kg)	1400	≥ 1000	(1-2-3)
Sterolic Fraction (%)			
Cholesterol	0.24	≤ 0.5	(1-2-3)
Brasicasterol	0.00	≤ 0.1	(1-2-3)
24-metilencholesterol	0.24		
Campesterol	3.36	≤ 4.0	(1-2-3)
Campestanol	0.07		
Stigmasterol	0.69	< campesterol	(1-2-3)
Δ^7Campesterol			
Δ^5-23Stigmastadienol			
Clerosterol	0.93		
β-Sitosterol	82.34		
Sitostanol	0.57		

Δ5Avenasterol	10.39		
Δ5-24stigmastadienol	0.51		
Δ7Stigmastenol	0.20	≤ 0.5	(1-2-3)
Δ7Avenasterol	0.46		
Total βSitosterol	94.76	≥ 93.0	(1-2-3)
Eritrodiol + Uvaol (% of total sterols)	2.50	≤ 4.5	(1-2-3)
Triglycerids HPLC			
Trilinolein (%)	0.12		
ΔECN42	-0.06	≤ 0.2	(1-2-3)
Stigmastadiens (mg/kg)	0.03	≤ 0.05	(1-2-3)
Alkyl Esters (mg/kg)	25	≤ 75	(1-3)
Ethyl esters (mg/kg)	20	≤ 35	• Crop 2015 (1-3)
Triglycerids HRGC			
1,2 diglycerids	60i		(4)
Waxes (mg/kg)	80.0	≤ 150	(1-2-3)
Alogenated solvents (mg/kg)	0.02	≤ 0.2	(1-2-3)
Aliphatic alcoli (mg/kg)			(1-2-3)
2 gliceril monopalmitate (%)		≤ 0.9 o ≤ 1.0 "	(1)
Total Poliphenols (mg/kg)	200		
Organoleptic Evaluation (panel test)			
Average defect	0	Md = 0	(1-2-3)
Average fruity	3	Mf > 0	(1-2-3)
Panel Test:	6.7	6.5	Reg. 2568/91 CEE

OTHER CHEMICAL AND PHYSICAL CHARACTERISTICS		Valore limite	Norma di riferim.
Relative density		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	1.4689	1.4677-1.4705	
Saponification index	192.3	184-196	
Iodine index	83.3	75-94	
Unsaponifiable matter	10.51	<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	0.05	< 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	Not permitted		(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) pg/g	ND	< 1.25	Reg.2006/1881/CE Reg.1259/2011/UE
PCB (28-52-101-138-153-180)-ICES-6 ng/g	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
Vitamin E (alfa- α -Tocopherol)*	17 mg
(*) 142 % of dietary reference value	
OTHER NUTRITIONAL CHARACTERISTICS	%
Polysaturates ω6	9
Polysaturates 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	Dir.2000/13/CE



	ionizing radiation treatments	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

**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 ≥ 70 dicembre-marzo / ≥ 60 aprile-luglio / ≥ 50 agosto-novembre /

ⁱⁱ ≤ 0.9 se Palmitico $\leq 14\%$; < 1.0 se Palmitico $> 14\%$