

Product Specifications

Product: Extra Virgin Olive Oil Issued: December 14, 2011 Updated: April 8th, 2019 Page 1 of 3

Description

Extra Virgin Olive Oil is the oil obtained from the fruit of the olive tree solety by mechanical or other physical means under conditions, including thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than warning, decondation, centrifugation, and filtration. No additives are permitted. Meets or exceeds objectively rested IOC and/or USDA standards for the Extra Virgin grade.

Standard Chemical Characteristics

LIV/ Absorbtion	
UV Absorption	
K232	≤ 2.50
K270	≤ 0.22
Delta-K	0.01
Acidity	
Acidity Level:	≥ 7.8
Peroxides	
Peroxi .e Value:	≤ 20 req 0
Fatty Acid Cor Sosition	
Myristic A d (C14:0):	≤ 0.05

Palmitic Add (Cal 7.5 - 20Palmitoleic Aud (C16: 0.3 - 3.5 Heptadecanoic Acid 17:0): < 0.4 Heptadecenoic (C17:1 < 0.6 Stearic Acid (C18:0) 0.5 - 5.0Oleic Acid (C18:1) 55 - 83 Linoleic Acid (C18:2) 2.5 - 21Linolenic Acid (C18:3) ≤ 1.5 Arachidic Acid (C20:0) ≤ 0.6 Gadoleic Acid (C20:1) ≤ 0.5 Behenic Acid (C22:0) ≤ 0.2 Lignoceric Acid (C24:0) ≤ 0.2

Sterols

 $\begin{array}{ll} \text{Cholesterol} & \leq 0.5 \\ \text{Brassicasterol} & \leq 0.1 \\ \text{Campesterol} & \leq 4.5 \\ \text{Stigmasterol} & < \text{Camp.} \\ \text{Delta 7-Stigmastenol} & \leq 0.5 \\ \text{Beta Sitosterol} & \geq 93.0 \\ \end{array}$



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Common COA Test Data

Different chemical tests offer different sets of information about each lot of blive oil. Centra Foods supplies Certificates of Analysis with each order. These documents with include all or a portion of chemical characteristics listed below. You may find listed on your certificate of Analysis:

- A.) All values above
- B.) K232, K270, Delta K, Acidity Level, Peroxide Value, Fatty Acid Consistion & Sterols
- C.) K232, K270, Delta K, Acidity Level, Peroxide Value & Tatty Acid Composition
- D.) Acidity Level, Peroxide Value, Fatty Acid Composition Sterols
- E.) Acidity Level, Peroxide Value & Fath Acid Composion
- F.) K232, K270, Delta K, Acidity Lel, Peroxid Value

Ingredients

Extra Virgin Olive O

Certific dons

Star-K Kosh Certified

Country of Lingin

May be a product or any of the following countries: IT=Italy, ES=Spain, GR=Greece, CL=Chile, AG=Argentina, TR=Turk y, TN=Tunisia, MX=Mexico, LE=Lebanon, MA=Morocco, US=USA

Packaging and Storage

Packaged in FlexiTanks, 2009, 2028, 2009 or 2,511 Lb Totes, 419 Lb Drums, 35 Lb Containers, 1 Gallon Containers or 3 Liter Bag in a Box Containers or Tins.

This product is best if used within 24 months from date of process, if un-opened. All storage recommendations must be followed (see Shelf Life Standards document) to maintain this shelf life.



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Nutritional Statement

Nutrient	1 Tablespoon (12 og)	1 1g	Unit
Calories-Energy	120	880	kcal
Total Fat	14.0	100.0	g
Saturated Fat	2.0	14.0	g
Polyunsaturated Fat	1.0	11.0	g
Monounsaturated Fat	10.	72.0	g
Trans Fat		0	g
Cholesterol	9	0	mg
Sodium	0	0	mg
Dietary Fib	0	0	g
Sugars	0	0	g
Protein	0	0	g
Total Carbohydrates	0	0	g
Vitamin D(1)	0	0	IU
Calcium(1)(2)	0	2	mg
Iron(1)(2)	0	0	mg
Potassium(1)	0	0	mg

- (1) "Contains less than 2% of the Daily Value of this (these) nutrient(s)"
- (2) "Not a significant source of Calcium and Iron"

Source: USDA National Nutrient Database for Standard Reference, Release 28, Revised May 2016



Quality Assurance Department Centra Foods