

## Description

Pure Olive Oil or "Olive Oil" (as recognized by the USDA) is the blended oil created from Refined Virgin Olive Oil, and Virgin or Extra Virgin Olive Oil. Virgin Olive Oil is the oil obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions. This oil is refined for a light taste and aroma, giving it the name Refined Olive Oil. Unrefined 100% Extra Virgin or Virgin Olive Oil is added, creating a final product known in the US as Pure Olive Oil. No additives of any kind are permitted. Must not exceed objectively tested IOC and/or USDA standards for the Olive Oil group.

## Standard Chemical Characteristics

### UV Absorption

K270	≤ 1.15
Delta-K	≤ 0.15

### Acidity

Acidity Level:	≤ 0.10
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### Peroxides

Peroxide Value:	≤ 15 meq O <sub>2</sub> /Kg
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### Fatty Acid Composition

Miristic Acid (C14:0):	≤ 0.05
Palmitic Acid (C16:0):	7.5 - 20
Palmitoleic Acid (C16:1):	0.3 - 3.5
Heptadecanoic Acid (C17:0):	< 0.4
Heptadecenoic Acid (C17:1):	< 0.6
Stearic Acid (C18:0)	0.5 - 5.0
Oleic Acid (C18:1)	55 - 83
Linoleic Acid (C18:2)	2.5 - 21
Linolenic 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

Cholesterol	≤ 0.5
Brassicasterol	≤ 0.1
Campesterol	≤ 4.5
Stigmasterol	< Camp.
Delta 7-Stigmastenol	≤ 0.5
Beta Sitosterol	≥ 93.0

## Common COA Test Data

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

- A.) All values above
- B.) K270, Delta K, Acidity Level, Peroxide Value, Fatty Acid Composition & Sterols
- C.) K270, Delta K, Acidity Level, Peroxide Value & Fatty Acid Composition
- D.) Acidity Level, Peroxide Value, Fatty Acid Composition & Sterols
- E.) Acidity Level, Peroxide Value & Fatty Acid Composition
- F.) K270, Delta K, Acidity Level, Peroxide Value

## Ingredients

Olive Oil

## Country of Origin

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

## Packaging & Storage

Packaged in FlexiTotes, 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.

### Nutritional Statement

(1) - "Contains less than 2% of the Daily Value of this (these) nutrient(s)"

Nutrient	1 Tablespoon (13.5g)	100g	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	10.0	73.0	g
Trans Fat	0	0	g
Cholesterol	0	0	mg
Sodium	0	0	mg
Dietary Fiber	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

(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