



PRODUCT: 3x 4 L. Tin EXTRA VIRGIN OLIVE OIL

BRAND: COOPOLIVA

Name of supplier:	ACEITES AGRO SEVILLA, S.A.U.
Contact person:	Dimas Rizzo
Address:	Av. de la Innovación s/n . Edificio Rentasevilla, 8th floor 41020 Sevilla (SPAIN)
Telephone / Cellphone:	+ 34 902 25 14 00
Fax:	+ 34 954 25 10 71
E-mail:	drizzo@agrosevilla.com
Web site:	www.agrosevilla.com

Name of plant:	ACEITES AGRO SEVILLA, S.A.U.
R.S.I.	1602692/SE
Quality system:	ISO 9001, HACCP, BRC, IFS
Contact person (Q.A.):	Mr. José Conde
Address:	Pol. Ind. Corbones, s/n La Puebla de Cazalla Sevilla
Zip code:	41540
Country:	Spain



ORGANOLEPTIC PROPERTIES: Typical taste and smell, free from strange odours or flavours.

INTENTION OF USE: Fit For Human Consumption.

STORAGE REQUIREMENTS : To be kept in a dry cool place away of day light.

TRANSPORT REQUIREMENTS: Room temperature.

INGREDIENT DECLARATION: the sole ingredient is extra virgin olive oil

SHELF LIFE (from date of production): 2 years

GENETICALLY MODIFIED ORGANISMS (GMO):

Aceites Agro Sevilla, S.A.U. guarantees that the olives used for our olive oils have not suffered any genetic modification.

IRRADIATION:

Aceites Agro Sevilla, S.A.U. guarantees that none of our olive oils have been treated with irradiation

PRODUCT DESCRIPTION:

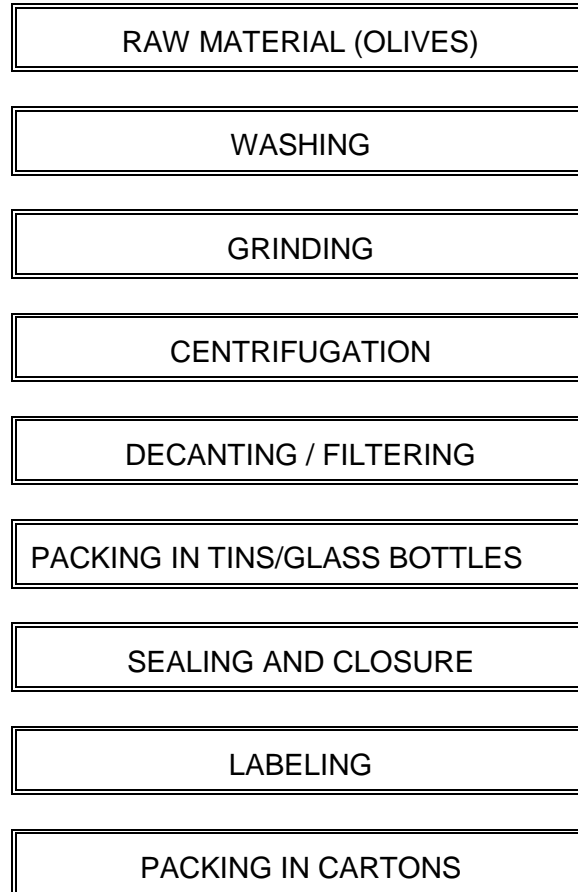
Extra Virgin Olive Oil is obtained exclusively from the olive fruit through mechanical procedures or by other physical means in conditions, especially thermal, which do not produce any alteration in the oil, and which has only received the washing, decanting, centrifuging and filtering treatments.

The steps that should be followed, in a general way, to obtain the same are the following:

1. Washing of the olives in the oil mills to separate the leaves, stems and other impurities of the fruit that remain clean.
2. Grinding of the olives to facilitate obtaining the oil.
3. Centrifugation to separate the oil phase from the watery and solid phases that make up the olive.
4. Decanting and filtering to purify the oil from humidity and impurities.



PROCESSING FLOW CHART EXTRA VIRGIN OLIVE OIL



PRODUCT STANDARDS

ANALYTICAL

Parameter	EXTRA VIRGIN OLIVE OIL	
ACIDITY (% oleic. Acid)	<=0.8	
Perosices (Meqv O ₂ /kg grasa)	<=20	
Humidity (%) (m/m)	0.20	
Impurities (%) (m/m)	0.10	
Waxes (mg/kg)	<= 150	
2-Glyceryl Monopalmitate (%)	<=0.9 si palmitic<=14% <=1.0 si palmitic>=14%	
Estigmastadiene (mg/kg)	<= 0.05	
Diference Between ECN-42 (HPLC) and ECN-42 (theoretical calculation)	<= 0.2	
K ₂₃₂	<= 2.50	
K ₂₇₀	<= 0.22	
Δ-K	<= 0.01	
median of defect	=0	
median of fruited atribute	>0	
Gas-Chromatography Of Fatty Acids	mirístic (%)	<= 0.03
	palmitic(%)	between 7.5-20.0
	Palmitoleic (%)	Between 0.3-3.5
	Margaric(%)	<=0.3
	Margaroleic(%)	<=0.3
	Stearic(%)	Between 0.5-5.0



Oleic(%)	Between 55.0-83.0
Linoleic(%)	Between 3.5-21.0
linolénic (%)	<= 1.0
Araquídic (%)	<= 0.6
Eicosenoic(%)	<= 0.4
Behénic (%)	<= 0.2
Lignocéric (%)	<= 0.2
Sum of trans-Oleics isomers	<= 0.05
Sum of trans-(linoleics+linolenics) isomers	<= 0.05
Cholesterol (%)	<= 0.5
Brasicasterol (%)	<= 0.1
Campesterol (%)	<= 4.0
Estigmasterol (%)	<= Campesterol
β -Sistosterol (%)	>= 93.0
Δ -7 Estigmastenol (%)	<= 0.5
Total Sterols (mg/kg)	>= 1000
Erytrodiol y Uvaol (%)	<= 4.5



NUTRITIONAL INFORMATION

NUTRITION FACTS		
AMOUNT PER SERVING		
CALORIES 120 CALORIES FROM FAT 120		
		%DAILY VALUE*
TOTAL FAT	14 g.	22%
SATURATED FAT	2 g	10%
POLYUNSATURATED FAT	2 g	
MONOUNSATURATED FAT	10 g	
CHOLESTEROL	0 mg	0%
SODIUM	0 mg	0%
TOTAL CARBOHYDRATE	0 g	0%
PROTEIN	0 g	0%
NOT A SIGNIFICANT SOURCE OF DIETARY FIBER, VITAMIN A, VITAMIN C, CALCIUM AND IRON.		
*PERCENT DAILY VALUES ARE BASED ON A 2000 CALORIES DIET.		

LOT / CODE IDENTIFICATION:

Our Manufacturing Codes use 5 alphanumerical characters:

- "L", which stands for production lot / batch.
- Followed by 3 digits that represent the day of production according with the Julian Calendar, where each letter represents a number (A = 1, B = 2, C =3, ..., J = 0)
- The last one represents the year.

PACKAGING MATERIAL:

Primary: Tin
Capacity: 4 L

Secondary: Corrugated cardboard

LOGISTIC DATA:

Tins per case: 3
Case dimensions (mm): 340x169x273
Gross weight (case): 12.2 Kg
Cases per slipsheet: 60
Gross weight (slipsheet): 734 Kg