

# Mediterranean Gourmet Olive Oils.

## Olé Oleo ecológico - Ficha de producto.



### Terreno y orografía:

- Olivos cultivados en terrenos arcillosos con un alto contenido en carbonatos cálcicos
- Olivos localizados en: montañas de Enguera, Mariola, Serra Grossa y Cañada."
- Altitud: entre 300 y 850 msnm.

### Climatología:

- Clima mediterráneo con variaciones de temperatura. Inviernos suaves y veranos secos.
- Pluviometría media: 500-600 mm.

### Cosecha y producción:

- Recolección a partir de la primera quincena de octubre.
- Elaborado el mismo día de la recolección mediante sistema continuo en dos fases en frío 25º y centrifugación.

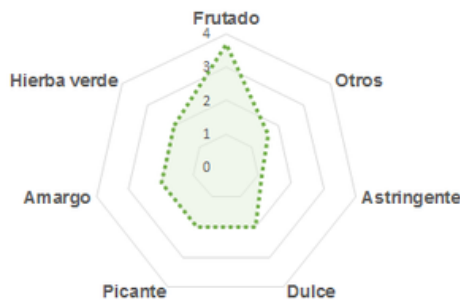
**Acidez máxima:** <0,4º

**Variedades utilizadas y perfiles sensoriales:** Monovarietal Picual y blend de Arbequina con Koroneiki.

Arbequina



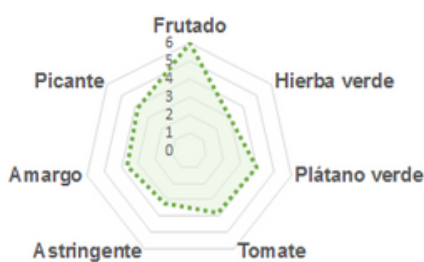
Koroneiki



### Premios:

- Top 10 en el concurso celebrado en Biofach 2019

Picual



<b>TECHNICAL DATA-SHEET</b>
<b>Date: November-2018</b>
<b>Product composition:</b> Organic extra virgin olive oil
<b>Trademark:</b> Olé Oleo
<b>Company:</b> Mediterranean Gourmet Olive Oils S.L.

<b>Technological processes applied</b>
<p>High-quality olive oil obtained solely from olives grown with organic ways and solely by mechanical means. Product 100% traditional and natural.</p> <p>From the crop is began till the product arrives to the consumer, the strictest rules about organic farming are followed. Besides, the processes are controlled each moment by the organic certifiers organisms.</p> <p>Thanks to the careful process of farming, harvesting and packaging we obtain this organic, healthy and high-quality organic olive oil with an excellent taste.</p>

<b>Physical-chemical characteristics</b>	
Aspect	Limpid, maintained in 20°C +/- 2°C during 24 hours.
Smell and flavour	Characteristic aroma and flavour without any symptom of alterations, contamination or rancidity
Acidity (% oleic acid): 0,8 max.	Soap residues: negative.
Peroxides index: 20 meqO2/kg max.	Bellier-Marcille test: negative.
Absorbances: K270 0,22 max.	Vizern test: negative.
K232: 2,5 max. Delta K: 0,01 max.	Saponification index: 184-196.
Humidity and volatile matter: 0,1% max.	Stigmastadienes (mg/kg): 0,05 max.
Foreign bodies insoluble in petroleum ether: 0,1% max.	Tetrabromide test: negative.
Bellier index (acetic acid method): 17°C max.	Waxes : 150 max.
Refraction index: 1,4677-1,4706	Iodine index (Hanus method): 75-90.
Difference ECN42 (HPLC) and ECN42 (theoretical): 0,2 max.	Unsaponifiable matter (g/kg): 15 max.
Ethyl ester (mg/kg): 35 max.	

<b>Fatty acids composition (%)</b>	
C14:0 Myristic: 0,4 max.	C18:2 Linoleic: 2,5 – 21
C16:0 Palmitic: 7,5 - 20	C18:3 Linolenic: 1 max.
C16:1 Palmitoleic: 0,3 - 3,5	C20:0 Arachidic: 0,6 max.
C17:0 Margaric: 0,4 max.	C20:1 Eicosenoic: 0,5 max.
C17:1 Margaroleico: 0,6 max.	C22:0 Behenic: 0,2 max.
C18:0 Stearic: 0,5 - 5	C24:0 Lignoceric: 0,2 max.
C18:1 Oleic: 55 - 83	
Addition of isomers trans oleic: 0,05 max.	
Addition of isomers trans linoleic and trans linolenic: 0,05 max.	

<b>Sterols' section composition (%)</b>	
Cholesterol: 0,5 max.	$\beta$ -sitosterol: 93,0 min.
Brassicasterol: 0,1 max.	Delta-7-stigmastenol: 0,5 max.
Campesterol: 4 max.	Total sterols (mg/kg): 1000 min.
Stigmasterol: < Campesterol	Erythrodiol and uvaol: 4,5 max.

<b>Nutrition Facts</b>	<b>Info per 100g</b>
Energy value	3700kJ/900kcal
Fats, of which are:	100 g
- Saturated	15 g
- Monounsaturated	79 g
- Polyunsaturated	6 g
- Carbohydrates, of which are:	0 g
- Sugars	0 g
- Fibre	0 g
- Proteins	0 g
- Salt	0 g

<b>Packaging formats used</b>	
In bulk	Polyethylene Box HD-PE 1.000 litres.
Steel drum 220 litres	Plastic bottle (PET): 1l, 2l, 5l.
Tin: 1l, 2l, 5l.	Glass bottles: 500ml and 250ml

<b>Storage, shipping and use conditions.</b>	
Storage conditions	Store it in a cool dry place, keep the container tightly closed, avoid direct sunlight, avoid heating sources and strong oxidizing agents.
Shipping conditions	Ambient temperature during the shipment.
Use conditions	It can be used cooking or can be eaten raw.



<b>Pollutants information</b>
The maximum pollutant contents will be according to Regulation (CE) 1881/2006: where is settled the pollutant maximum content in edible products and its modifications.

<b>Allergens information</b>
Lack of allergens. Not labelling needed.

**GMOs (Genetically Modified organisms) information**

Products which its raw material does not come from genetically modified organisms and does not contain ingredients which come from this GMOs.

**Other information (origin, shelf life,...)**

Shelf life	12 months since the product is packaged.
Target population	General population
Country of origin	Spain
Labelling instructions	According to regulation N° 1169/2011 and its modifications.
	Normative: Regulation (CEE) 2568/1991
	Implementation regulation (UE) 29/2012
	Royal Decree-law 308/1983
	Royal Decree-law 1431/2003
	Regulation (CE) 834/2007
	Regulation (CE) 889/2008
	Regulation (EU) 2016/673 and the modifications of all of the regulations mentioned above.
 ES-ECO-020-CV	 AGRICULTURA COMITÈ ECOLÒGICA ES-ECO-020-CV COMUNITAT VALENCIANA CV5189E

Quality Manager:

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