


<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="width: 20%; background-color: black; border: 1px solid black; display: flex; align-items: center; justify-content: center;"> </div> <div style="text-align: center;"> PRODUCT DATASHEET F05.03.00 </div> <div style="text-align: right;"> Ref: A9 Rev: 0 Date: 30/06/20 </div> </div>							
FAMILY: Olive Oils		DESCRIPTION: Extra Virgin Olive Oil. Troncal Denomination					
REFERENCE PRESENTATIONS							
Extra Virgin Olive Oil in 500 mL. GLASS bottle							
PACK DESCRIPTION			PRODUCT DESCRIPTION				
500 L bottle → Cylindrical dark green glass bottle. Black plastic stopper, with screw mechanism. Inside the stopper anti-drip system.			Top category olive oil from conventional olive groves, obtained directly from olives and only through mechanical procedures. Its varieties are Blanqueta, Alfafara and Villalonga, autochthonous from the north zone of Alicante. With exceptional organoleptic characteristics, its flavour enriches everything and compliments Mediterranean gastronomy. Cold extraction.				
			NUTRITIONAL TABLE				
			Nutritional information per 100g				
			Energy		900Kcal/3700Kj		
			Total Fat		100 g		
			• Saturated		13 g		
			• Monoinsaturated		79 g		
			• Polyunsaturated		8 g		
Carbohydrates		0 g					
• Sugars		0 g					
Dietary Fibre		0 g					
Protein		0 g					
Salt		0 g					
CHEMICAL VALUES				LOGISTICS DATA			
Acidity %	≤ 0.8	Delta-K	≤ 0.01	Unit gross weight	870 g	Units / Box	12
Index of peroxides	≤ 20	Eval. Organoleptic. Median of the defect (Md)	Md=0	Unit Height	27.5 cm	Gross Weight Box	10.5 Kg
AK	≤ 0.01	Eval. Organoleptic. Median of the fruity attribute (Mf)	Mf>0	Unit width	6 cm	Box Height	29.5 cm
Ac. Saturated in pos 2 triglycerides (%)	≤ 1.5	% Ac. myristic	≤ 0.05	Unit length	6 cm	Box Width	20.5 cm
Stigmastadiene mg/Kg	≤ 0.15	% Ac. linoleic	≤ 1.0	Units / pallet	864	Box Length	26 cm
Diference ECN 42 HPLCand ECN42 (theoretical)	≤ 0.2	%Ac. Arachidic	≤ 0.6	Gross weight (without pallet)	756 Kg	Pallet type	European (25Kg)
K ₂₃₂	≤ 2.50	%Ac. Eicosenoic	≤ 0.4	Levels / pallet	4	Boxes / pallet	72
% Brasicasterol	≤ 0.1	K ₂₇₀	≤ 0.22	Boxes / level	18	EUROPEAN PALLET (120x80cm)	