

Description

Virgin Olive Oil is the oil obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decantation, centrifugation, and filtration. No additives of any kind are permitted.

Chemical Characteristics

Acidity

Acidity Level: ≤ 2.0

Peroxides

Peroxide Value: ≤ 20 meq O₂ /Kg

Fatty Acid Composition

Miristylc Acid (C14:0):	≤ 0.05
Palmitic Acid (C16:0):	7.5 - 20
Palmitoleic Acid (C16:1):	0.3 - 3.5
Margaric Acid (C17:0):	< 0.3
Margaroleic Acid (C17:1):	< 0.3
Stearic Acid (C18:0)	0.5 - 5.0
Oleic Acid (C18:1)	55 - 83
Linoleic Acid (C18:2)	3.5 - 21
Linolenic Acid (C18:3)	≤ 1.0
Araquic Acid (C20:0)	≤ 0.6
Gadoleic Acid (C20:1)	≤ 0.4
Behenic Acid (C22:0)	≤ 0.4
Lignoceric Acid (C24:0)	≤ 0.2

Sterols

Cholesterol	≤ 0.5
Brassicasterol	≤ 0.1
Campesterol	≤ 4.0
Stigmasterol	$< \text{Camp.}$
Beta Sitosterol	> 93.0
Delta 7-Stigmastenol	< 0.5

Ingredients

100% Virgin 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, LE=Lebanon, MA=Morocco, US=USA

Packaging and Storage

Packaged in FlexiTanks, 2,009, 2,093 or 2,511 Lb Totes, 419 Lb Drums, 35 Lb Containers and 1 Gallon Containers.

24 months from date of manufacture, if un-opened.