

MEDSOL S.R.L. Molfetta - 70056 Viale A. Olivetti 37	TECHNICAL SHEET	Rev. 03 del
	EXTRA VIRGIN OLIVE OIL	

TECHNICAL SHEET OF EXTRA VIRGIN OLIVE OIL IN GLASS BOTTLE LT 1 LUGLIO

1. COMPANY

COMPANY	MEDSOL S.R.L.
COUNTRY	ITALIA
CITY	MOLFETTA (BA)
ADDRES	VIALE A.OLIVETTI 37 ZONA A.S.I.
TELEPHONE NUMBER	080 33 75629/080 33 70567
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VAT NUMBER	6749400724

2. DESCRIPTION OF PRODUCT

NAME	EXTRA VIRGIN OLIVE OIL "superior category olive oil obtained directly from olives and solely by mechanical means" Reg. UE 29/2012 e s.m.
INGREDIENTS	100% Extra Virgin Olive Oil
ORIGIN	Blend of olive oils of European Union origin
CERTIFICATES	KOSHER, HALAL, BRC, IFS e ISO 22005
PRODUCT CODE	A130
TRACEABILITY	INDICATION LOT 00 A 00 GGG L1 OO N ° tank drain month A Product category OO month arrival cistern GGG Julian day of packaging L1 Packaging line

3. PRODUCT CHARACTERISTICS

ORGANOLEPTIC CHARACTERISTICS
Colour: yellow-green with golden reflections Smell: aromatic notes typical of fresh oil mill with hints of almond and fresh tomato, while maintaining a sweeter and more delicate background tone Taste: Mild and pleasant on the palate, it is an extra virgin olive oil with a delicate and light taste
CHEMICAL-PHYSICAL CHARACTERISTICS
Oil obtained from the fruit only through mechanical processes or other physical processes, in conditions that do not cause alteration of the oil and that has not undergone any treatment other than washing, decongestion, centrifugation and filtration. The extra virgin olive oil, which comes under the category of vegetable oils, consists for about 98% of the so-called glyceric component and for the remaining 2%, from the unsaponifiable fraction (sterols, polyphenols, tocopherols, hydrocarbons, etc.) the content of water is almost negligible.
MICROBIOLOGICAL CHARACTERISTICS
In the absence of an aqueous substrate, indispensable for microbial growth, the possibility of undesired and uncontrolled growth of microorganisms is practically nil. So we can say that biological agents do not constitute a risk factor for oil.

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4. PRODUCT SPECIFICATIONS

SHELF LIFE	24 months
STORAGE	The product must be stored in a cool and dry place, away from light and heat sources.
ANALYTICAL VALUE	IN ACCORDANCE WITH REGULATION CEE 2568/91 S.M.I.
OGM	On the basis of the indications provided by the EC regulations N.1829 / 2003 and 1830/2003 and subsequent modifications, for the olive oil there is no record of genetically modified plants.
ALLERGENS	The presence of allergens in Directive 2003/89 / EC and subsequent amendments is not recorded.

5. CHEMICAL PARAMETERS

CHEMICAL ANALYSES		SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET	
Free fatty acids (% Oleic Acid)	<0,8	at 232 millimicron (K 232)	<2,5
Peroxide value (meq O ₂ /Kg)	<20	at 270 millimicron (K 270)	<0,22
3,5 - Stigmastadienes	<0,05 mg/Kg	Delta K	<0,01
Waxes (C42+C44+C46)	<150 mg/Kg	Triglycerides (HPLC) Delta ECN 42	<0,2
FATTY ACID		STEROLS CONTENT	
C 14:0 - Myristic Acid	<0,03%	Cholesterol	<0,5%
C 18:3 - Linolenic Acid	<1%	Brassicasterol	≤0,1%
C 20:0 - Arachidic Acid	<0,6%	Campesterol	≤4.0%
C 20:1 - Eicosenoic Acid	<0,4%	Stigmasterol	<Camp
C 22:0 - Behenic Acid	<0,2%	Total Betasitosterol	≥93.0%
C 24:0 - Lignoceric Acid	0,2%	Delta-7 - Stigmastenol	≤0.5%
TRANS FATTY ACIDS CONTENT		Erythrodiol + Uvaol	≤4,5%
C 18:1 - Elaidinic	<0,05%	Total Sterols content	≥1000 mg./Kg.
C 18:2 + C 18:3	<0,05%		
NUTRITION FACTS (VALUE FOR 100ml OF OIL)			
Energy Value		3404 kj /828 kcal	
Fat		92 g	
Saturates		14 g	
Mono-unsaturates		71 g	
Poly-unsaturates		7 g	
Carbohydrate		0 g	
Sugars		0 g	
Protein		0 g	
Salt		0 g	

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6. PACKAGING

PRIMARY PACKAGING			
SALE UNIT		Green glass bottle lt 1	
HEIGHT (mm)		268	
WIDTH (mm)		82	
LNGHT (mm)		82	
NET WEIGHT (kg)		0,916	
GROSS WEIGHT (kg)		1,436	
LITERS (Lt)		1	
CAP		Yellow, diameter 35	
HEAT-SHRINK		Gold, diameter 36	
FRONT LABEL		Extra Virgin Olive Oil Lt. 1 front	
BACK LABEL		Extra Virgin Olive Oil Lt. 1 back	
FORMATO IMBALLAGGIO			
UNIT		Cartoon	
TYPE		12x1 Lt	
PIECES PER CARTOON		12	
HEIGHT (mm)		292	
WIDTH (mm)		258	
LENGHT (mm)		342	
GROSS WEIGHT (kg)		17,52	
PALLET FUMIGATA		PALLET EPAL	
CARTOONS PER PALLET	70	CARTOONS PER PALLET	50
CARTOONS PER LAYERS	14	CARTOONS PER LAYERS	10
NUMBER LAYERS	5	NUMBER LAYERS	5
GROSS WEIGHT (kg)	1227	GROSS WEIGHT (kg)	898
HEIGHT PALLET (cm)	146	HEIGHT PALLET (cm)	146

Redatto da: Dott. Francesco Tricarico

Firma:

EURO K
KOSHER PARVE LAMEHADRI
RABBI G.M. GARELIK - RABBI A. HAZAN
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IL BUONO D'ITALIA



Aukščiausios kokybės pirmojo spaudimo alyvuogių aliejus "LUGLIO EXTRA VIRGIN"
1 l tamsiame stikliniame butelyje

(LT) YPAČ GRYNAS ALYVUOGIŲ ALIEJUS

Sudedamosios dalys: aukščiausios rūšies alyvuogių aliejus, išgautas tiesiogiai iš alyvuogių ir tik mechaninėmis priemonėmis.

Produkto maistingumas 100 ml: energinė vertė 828 kcal / 3404 kJ, riebalai 92 g, iš jų sočiųjų riebalų rūgščių 12 g, mononesočiųjų riebalų rūgščių 73 g, polinesočiųjų riebalų rūgščių 7 g, angliavandeniai 0 g, iš jų cukrų 0 g, baltymai 0 g, druska 0g.

Laikyti tamsioje, vėsioje ir sausoje vietoje. Saugoti nuo tiesioginių saulės spindulių.

Gamintojas MEDSOL S.R.L., Viale Olivetti 37-70056 Molfetta (BA), Italija.

Europos Sąjungos kilmės spausto alyvuogių aliejaus mišinys.

Geriausias iki: žr. ant butelio.

Ypač grynas alyvuogių aliejus "LUGLIO EXTRA VIRGIN" yra nerafinuotas, chemiškai neapdorotas.

<https://www.olioluglio.it/>

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