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|---|--|--|--|-----------------------|-------------------------------|
|  | | Product Details Form | | Code | 001.52.V |
| | | | | | |
| Commercial characteristics | | | | | |
| Name: | | RUBINO - EXTRA VIRGIN OLIVE OIL MedChoice 1 Litre | | | |
| Peculiar notes: | | This oil is obtained from Italian olives exclusively by means of mechanical or other physical processes, taking care to thermic conditions, not to cause alterations to the oil. Besides this processing, the olives just only need to be: washed, decanted, centrifugated and filtered. No other treatment is required. | | | |
| Qualitative characteristics | | | | | |
| Organoleptics: | | Taste: | Good, with a fruity, delicate light sweet taste | | |
| | | Defects: | Absent | | |
| | | Scent: | fragrant, delicately scented of olives | | |
| | | Colour: | Characteristic golden with green reflections | | |
| | | Appearance: | at 20°C: characteristic suspending particles in case of not filtered oil. | | |
| According to CEE Regulation n° 2568/91 and subsequent modifications. | | | | | |
| Chemicals: | | Chemical indexes | our max. values | Values 2568/91 | Notes |
| | | Density at 20° | 0,916 | 0,916 | |
| | | *Free fatty acid (Acid oleic%) % | 0,70 | ≤0,8 | |
| | | Peroxides value (meq.O ₂ /Kg) | ≤18 | ≤20 | |
| | | Moisture and volatile matter +impurities(%) | ≤0,2 | ≤0,3 | Only not filtered oil |
| | | U.V. spectrophotometer indexes | | | research method COI/CEE |
| | | K232 | ≤2,30 | ≤2,50 | |
| | | K270 | ≤0,18 | ≤0,22 | |
| | | Delta K | ≤0,008 | ≤0,01 | |
| | | Fatty acid methylesters % | | | research method COI/CEE-GLC |
| | | Myristic acid | ≤0,04 | ≤0,05 | |
| | | Linoleic acid | ≤0,7 | ≤1,0 | |
| | | Arachidic acid | ≤0,5 | ≤0,6 | |
| | | Eicosenoic acid | ≤0,3 | ≤0,4 | |
| | | Behenic acid | ≤0,1 | ≤0,2 | |
| | | Lignoceric acid | ≤0,1 | ≤0,2 | |
| | | Palmitic + Stearic acid pos. 2 | ≤1,0 | ≤1,5 | |
| | | Trans-isomers % | | | |
| | | Elaidic acid | ≤0,04 | ≤0,05 | research method COI/CEE-GLC |
| | | Linoleic + Linolenic | ≤0,04 | ≤0,05 | |
| | | Sterols % | | | research method COI/CEE-GLC |
| | | Cholesterol | ≤0,4 | ≤0,5 | |
| | | Brassicasterol | | ≤0,1 | |
| | | Campesterol | ≤3,5 | ≤4,0 | |
| | | Stigmasterol | Inferior Campesterol | Inferior Campesterol | |
| | | Betasitosterol | >93 | ≥.93 | |
| | | D7 Stigmasterol | ≤0,4 | ≤0,5 | |
| | | Erythrodiol + Uvaol | ≤3,5 | ≤4,5 | |
| | | Total Sterols (mg/kg) | min. 1000 | min. 1000 | |
| | | Waxes (mg/kg) | ≤250 | ≤250 | Res.m. COI/CEE-GLC-oncolumn |
| | | Steroid hydrocarbons (ppm) | | | research method COI/CEE-GLC |
| | | Stigmasta3,5 dien (ppm) | ≤ 0,10 | ≤0,15 | |
| | | Delta ECN 42 (difference %) | ≤0,2 | ≤0,2 | research m.(COI/CEE-H.P.L.C.) |
| | | Volatile halogenated solvents (ppb) | ≤ 180 | ≤200 | research m.(COI/CEE-GLC/ECD |
| | | Alchil Esters | ≤ 70 | ≤ 75 | |
| | | PAH | ≤ 7 | ≤ 10 | |

| Packaging technical details | |
|------------------------------------|---|
| BOTTLE | |
| EAN code | 8 007546 0. |
| Bottle's dimensions | Height 28,2 cm. Width 6,6 cm |
| Net weight | 1 litre (916 g. at 20°C) |
| Nature of receptacle: | "QT" Bottle (cap mod.35 mm.) |
| Product's shelf life | 18 months |
| Case | |
| N° of units x case | 12 |
| Case's dimensions: | Height 29 cm. Width 27 cm. Depth 21 cm. |
| Gross weight: | 16,500 Kg. |
| Nature of case: | Cardboard |
| Pallet | |
| Pallet's dimensions: | PALLET 80 x 120 (x H. 15) |
| N° of cases x layer: | 9 |
| N° of layers: | 5 |
| Pallet's stabilizer: | PALLET WRAPPED WITH EXTENSIBLE FILM |

Image



Label



Some information about our Company

| | |
|----------------|---|
| SGQ Certified | Quality System UNI EN ISO 9001 – 2008 certified - BRC – IFS - certifying Company: CERMET -registration N°1489 – A |
| Reg. CE 852/04 | Applied |