



## Product Details Form

### Commercial characteristics

<b>Name:</b>	<b>PURE OLIVE OIL - 1 LT.-</b>
<b>Peculiar notes:</b>	Composed of refined olive oil and virgin olive oils: oil comprising exclusively olive oils that have undergone refining and oils obtained directly from olives

### Qualitative characteristics

<b>Organoleptics:</b>	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: <b>characteristic suspending particles in case of not filtered oil.</b>		
	According to CEE Regulation n° 2568/91 and subsequent modifications.			
<b>Chemicals:</b>	<b>Chemical indexes</b>	<b>our max. values</b>	<b>Values 2568/91</b>	<b>Notes</b>
	Density at 20°	0,916	0,916	
	*Free fatty acid (Acid oleic%) %	0,40	≤1,0	
	Peroxides value (meq.O <sub>2</sub> /Kg)	≤18	≤20	
	Moisture and volatile matter +impurities(%)	≤0,2	≤0,3	Only not filtered oil
	<b>U.V. spectrophotometric indexes</b>			research method COI/CEE
	K232	≤2,30	≤2,50	
	K270	≤0,18	≤0,22	
	Delta K	≤0,008	≤0,01	
	<b>Fatty acid methylesters %</b>			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	
	<b>Sterols %</b>			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	≤4,0	≤4,5	
	<b>Total Sterols ( mg/kg)</b>	min. 1000	min. 1000	
	<b>Waxes (mg/kg)</b>	≤350	≤350	Res.m. COI/CEE-GLC-oncolumn
	<b>Steroidal hydrocarbons (ppm)</b>			research method COI/CEE-GLC
	<b>Stigmasta3,5 dien (ppm)</b>	≤ 0,10	≤0,15	
	<b>Delta ECN 42 (difference %)</b>	≤0,2	≤0,2	research m.(COI/CEE-H.P.L.C.)
	<b>Volatile halogenated solvents (ppb)</b>	≤ 180	≤200	research m.(COI/CEE-GLC/ECD

**Packaging technical details****TANK CUBE**

EAN code

Tank's dimensions

Height 24 cm. Width 7,8 cm. Dept 7,8 cm.

Net weight

1 lt. (0.916 kg.)

Nature of receptacle:

QT Bottles green or clear ( cap mod.35 mm.)

Product's shelf life

15 months

**Pack secondary**

N° of units

12

Case's dimensions:

Height 24.2 cm. Width 35 cm. Dept 25 cm.

Gross weight:

16.800 Kg.

Nature of case:

Cardboard tray

**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**



Da consumarsi preferibilmente entro:  
Best before:  
Mindestens haltbar bis:  
A consommer de préférence avant le:



PRODOTTO CONFEZIONATO DA RUBINO S.p.A.  
nello stabilimento di:  
(A) - Via Torre di Mizzo, 2 - Bari  
(B) - Via Coselli, 21 - Capannori (LU)






# OLIO DI OLIVA

COMPOSTO DI OLI DI OLIVA  
RAFFINATI E OLI DI OLIVA VERGINI



**OLIO DI OLIVA**  
COMPOSTO DI OLI RAFFINATI E  
OLI DI OLIVA VERGINI  
Olio contenente esclusivamente oli d'oliva che hanno subito un processo  
di raffinazione e oli ottenuti direttamente dalle olive

**OLIVE OIL**  
COMPOSED OF REFINED OLIVE  
OILS AND VIRGIN OLIVE OILS  
Oil comprising exclusively olive oils that have undergone  
refining and oils obtained directly from olives

**OLIVENÖL**  
BESTEHEND AUS RAFFINIERTEN  
OLIVENÖLEN UND NATIVEN OLIVENÖLEN  
Enthält ausschließlich raffiniertes Olivenöl und direkt aus  
Oliven gewonnenes Öl

**HUILE D'OLIVE**  
COMPOSÉE D'HUILES D'OLIVE  
RAFFINÉES ET D'HUILES D'OLIVE VIERGES  
Huile contenant exclusivement des huiles d'olive ayant subi un traitement  
de raffinage et des huiles obtenues directement des olives

Conservare in luogo fresco e lontano dalla luce  
Keep in a cool place away from light  
Lichtgeschützt und kühl lagern  
Conserver dans un lieu frais et loin de la lumière

Valori nutrizionali medi per 100 ml	Typical nutrition values per 100 ml	Durchschnittliche Nährwerte je 100 ml	Informations nutritives pour 100 ml	
VALORE ENERGETICO	ENERGY	BRENNWERT	VALEURS ENERGETIQUES	3386kJ 824kcal
PROTEINE	PROTEIN	EIWEISS	PROTEINES	0g
CARBOIDRATI di cui Zuccheri	CARBOHYDRATE of which Sugars	KOHLENHYDRATE davon Zucker	HYDRATES DE CARBONE dont Sucres	0g 0g
GRASSI di cui: Saturi Monoinsaturi Polinsaturi Colesterolo	FAT of which: Saturates Mono-unsaturates Polyunsaturates Cholesterol	FETT davon gesättigte Fettsäuren einfach ungesättigte Fettsäuren mehrfach ungesättigte Fettsäuren Cholesterin	LIPIDES dont: Saturés Monoinsaturés Polyinsaturés Cholestérol	92g 15g 74g 11g 0mg
TRANS	TRANS	TRANS	TRANS	0g
FIBRE ALIMENTARI	FIBRE	BALLASTSTOFFE	FIBRES ALIMENTAIRES	0g
SODIO	SODIUM	NATRIUM	SODIUM	0g

**Some information about our Company**

SGQ Certified	Sistema Qualità certificato UNI EN ISO 9001 - 2000 : ente CERMET, registrazione N°1489 – A and Certificate of Conformità SGS (reg. nr. MI.04.BRCF.24) BRC GLOBAL STANDARD FOOD issue 3
Act 155/97	Applied