		<b>Product Details Form</b>		<b>Code</b>	<b>001.52.V</b>
<b>Commercial characteristics</b>					
<b>Name:</b>	<b>RUBINO - EXTRA VIRGIN OLIVE OIL "Marasca" 750 ml. –</b>				
<b>Peculiar notes:</b>	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.				
<b>Qualitative characteristics</b>					
<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	≤0,8		
	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. spectrophotometer 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	≤3,5	≤4,5		
	<b>Total Sterols ( mg/kg)</b>	min. 1000	min. 1000		
	<b>Waxes (mg/kg)</b>	≤250	≤250	Res.m. COI/CEE-GLC-oncolumn	
	<b>Steroidal hydrocarbons (ppm)</b>			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.)	
	<b>Volatile halogenated solvents (ppb)</b>	≤ 180	≤200	research m.(COI/CEE-GLC/ECD	

**Packaging technical details****BOTTLE**

EAN code	8 007546 00075
Bottle's dimensions	Height 28,2 cm. Width 6,6 cm
Net weight	750 ml. (0,687 kg.)
Nature of receptacle:	"Marasca" Bottles (+ cap mod.35 mm.)
Product's shelf life	15 months

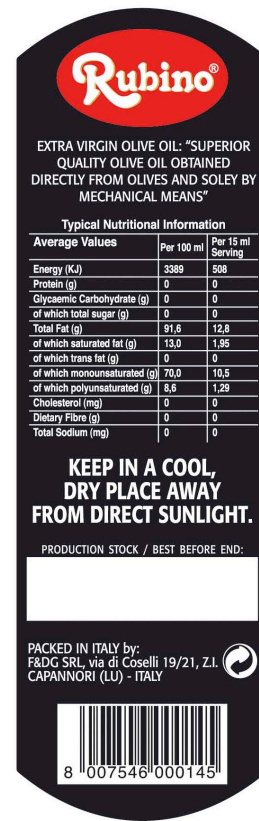
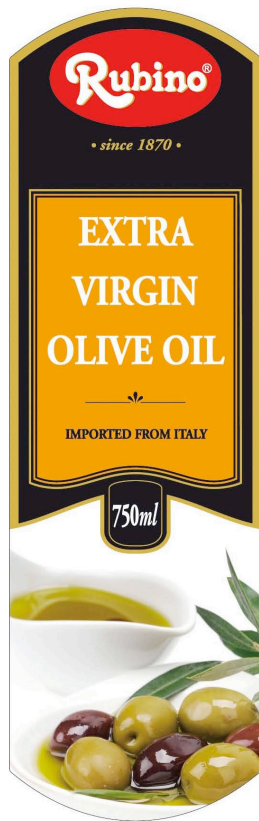
**Case**

N° of units x case	12
Case's dimensions:	Height 29 cm. Width 27 cm. Depht 21 cm.
Gross weight:	14,150 Kg.
Nature of case:	Cardboard

**Pallet**

Pallet's dimensions:	PALLET 80 x 120 (x H. 15)
N° of cases x layer:	14
N° of layers:	4/5
Pallet's stabilizer:	PALLET WRAPPED WITH EXTENSIBLE FILM

Label



EXTRA VIRGIN OLIVE OIL: "SUPERIOR  
QUALITY OLIVE OIL OBTAINED  
DIRECTLY FROM OLIVES AND SOLELY BY  
MECHANICAL MEANS"

Typical Nutritional Information

Average Values	Per 100 ml	Per 15 ml Serving
Energy (KJ)	3389	508
Protein (g)	0	0
Glycaemic Carbohydrate (g)	0	0
of which total sugar (g)	0	0
Total Fat (g)	91,8	12,8
of which saturated fat (g)	13,0	1,95
of which trans fat (g)	0	0
of which monounsaturated (g)	70,0	10,5
of which polyunsaturated (g)	8,6	1,29
Cholesterol (mg)	0	0
Dietary Fibre (g)	0	0
Total Sodium (mg)	0	0

**KEEP IN A COOL,  
DRY PLACE AWAY  
FROM DIRECT SUNLIGHT.**

PRODUCTION STOCK / BEST BEFORE END:



PACKED IN ITALY by:  
F&DG SRL, via di Coselli 19/21, Z.I.  
CAPANNORI (LU) - ITALY



**Image**



**Some information about our Company**

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