	Product Details Form	Code	001.52.V
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Commercial characteristics

Name: RUBINO - EXTRA VIRGIN OLIVE OIL – OLIVIA – 1 litre glass

Peculiar notes: This oil is obtained from olives exclusively by means of mechanical or other physical processes, taking care to thermo conditions, not to cause alterations to the oil. Besides this processing, the olives just only need to be: washed, decanted, centrifuged and filtered. No other treatment is required.

Qualitative characteristics

Organoleptic:	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: <i>characteristic suspending particles in case of not filtered oil.</i>		
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 methyl esters %			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
	Steroidal 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
	Diacylglycerols determination			DGF C-VI 16 2008 (Gertz)
	1,2/1,3 Diacylglycerols Ratio	1,00		
	Alkyl Esters	20,0		
	Total ethyl esters	40,0		

	Total methyl + ethyl esters	60,0	< 75	
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Packaging technical details	
BOTTLE	
EAN code	8 007546 000077
Bottle sizes	Height 23,5 cm. Width 8,00 cm. Depth 8,00 cm.
Net weight	L 1 (0,916 kg.)
Nature of container:	"Standard Bottles green PET (cap mod.35 mm.)
Product's shelf life	15 months
Case	
N° of units x case	12
Pack dimensions:	Height 24,2cm. Width 35 cm. Depth 25 cm.
Gross weight:	16,00 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



Label

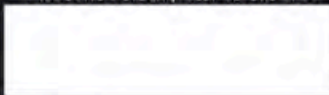


Typical Nutritional Information

Average Values	Per 100 ml	Per 15 ml Serving
Energy (KJ)	3399	508
Protein (g)	0	0
Glycaemic Carbohydrate (g)	0	0
of which total sugar (g)	0	0
Total Fat (g)	91,5	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 Fiber (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



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