
		Product Details Form		Code	001.52.V
Commercial characteristics					
Name:	RUBINO - EXTRA VIRGIN OLIVE OIL – MedChoice – 500 ml 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: 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.O₂/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	40,0	< 75		

Packaging technical details	
BOTTLE	
EAN code	8 007546
Bottle sizes	Height 28 cm - Width 5,8 cm - Depth 5,8 cm
Net weight	ml 500 (0,458 kg)
Nature of container:	"Marasca Bottles green or clear (cap mod.35 mm)
Product's shelf life	15 months
CASE	
N° of units x case	12
Pack dimensions:	Height 28,5 cm - Width 24 cm - Depth 19 cm
Gross weight:	10,250 Kg
Nature of case:	Cardboard tray
PALLET	
Pallet's dimensions:	PALLET 80 x 120 (x H. 15)
N° of cases x layer:	18
N° of layers:	5
Pallet's stabilizer:	Pallet wrapped with extendable film

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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

		Product Details Form		Code	001.52.V
Commercial characteristics					
Name:	RUBINO - EXTRA VIRGIN OLIVE OIL – MedChoice – 750 ml 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: 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 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		
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	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	40,0	< 75		

Packaging technical details	
BOTTLE	
EAN code	8 007546 000145
Bottle sizes	Height 28,2 cm - Width 6,6 cm - Depth 6,6 cm
Net weight	ml 750 (0,687 kg)
Nature of container:	"Marasca Bottles green or clear (cap mod.31,5 mm)
Product's shelf life	15 months
CASE	
N° of units x case	12
Pack dimensions:	Height 29 cm - Width 27 cm - Depth 21 cm
Gross weight:	14,150 Kg
Nature of case:	Cardboard tray
PALLET	
Pallet's dimensions:	PALLET 80 x 120 (x H. 15)
N° of cases x layer:	14
N° of layers:	5
Pallet's stabilizer:	Pallet wrapped with extendable film

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	 <p>EXTRA VIRGIN OLIVE OIL: "SUPERIOR QUALITY OLIVE OIL OBTAINED DIRECTLY FROM OLIVES AND SOLELY BY MECHANICAL MEANS"</p> <table border="1"> <thead> <tr> <th colspan="3">Typical Nutritional Information</th> </tr> <tr> <th>Average Values</th> <th>Per 100 ml</th> <th>Per 15 ml Serving</th> </tr> </thead> <tbody> <tr> <td>Energy (KJ)</td> <td>3389</td> <td>508</td> </tr> <tr> <td>Protein (g)</td> <td>0</td> <td>0</td> </tr> <tr> <td>Glycaemic Carbohydrate (g)</td> <td>0</td> <td>0</td> </tr> <tr> <td>of which total sugar (g)</td> <td>0</td> <td>0</td> </tr> <tr> <td>Total Fat (g)</td> <td>91,6</td> <td>12,8</td> </tr> <tr> <td>of which saturated fat (g)</td> <td>13,0</td> <td>1,95</td> </tr> <tr> <td>of which trans fat (g)</td> <td>0</td> <td>0</td> </tr> <tr> <td>of which monounsaturated (g)</td> <td>70,0</td> <td>10,5</td> </tr> <tr> <td>of which polyunsaturated (g)</td> <td>8,6</td> <td>1,29</td> </tr> <tr> <td>Cholesterol (mg)</td> <td>0</td> <td>0</td> </tr> <tr> <td>Dietary Fibre (g)</td> <td>0</td> <td>0</td> </tr> <tr> <td>Total Sodium (mg)</td> <td>0</td> <td>0</td> </tr> </tbody> </table> <p>KEEP IN A COOL, DRY PLACE AWAY FROM DIRECT SUNLIGHT.</p> <p>PRODUCTION STOCK / BEST BEFORE END:</p> <p>BLEND OF EU OLIVE OILS</p> <p>PACKED IN ITALY by: F&DG SRL, via di Coselli, 19/21 CAPANNORI (LU) - ITALY</p> <p>8 007546 000145</p>	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)	91,6	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
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Reg. CE 852/04	Applied

		Product Details Form		Code	001.52.V
Commercial characteristics					
Name:	RUBINO - EXTRA VIRGIN OLIVE OIL – MedChoice – 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: characteristic suspending particles in case of not filtered oil.			
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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		
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	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	40,0	< 75		

Packaging technical details	
BOTTLE	
EAN code	8 007546 050003
Bottle sizes	Height 24 cm - Width 7,8 cm - Depth 7,8 cm
Net weight	L1 (0,916 kg)
Nature of container:	"QT Bottles green or clear (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:	16,800 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 extendable film

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