



## TECHNICAL DATA SHEET

**Raw material:** EXTRA VIRGIN OLIVE OIL

### Chemical-physical characteristics detected at the time of packaging

Acidity	≤ 0,5%
Peroxide Value	≤ 14

### Spectrophotometric Index

K 232	≤ 2,10
K 268	≤ 0,16
Delta K	≤ 0,00

### Fatty acid analysis in %

C14:0 - Myristic Acid	≤ 0,03
C16:0 - Palmitic Acid	7,00 - 20,00
C16:1 - Palmitoleic Acid	0,30 - 3,50
C17:0 - Heptadecanoic Acid	≤ 0,40
C17:1 - Heptadecenoic Acid	≤ 0,60
C18:0 - Stearic Acid	0,50 - 5,00
C18:1 - Oleic Acid	55,00 - 85,00
C18:2 - Linoleic Acid	2,50 - 21,00
C20:0 - Arachidic Acid	≤ 0,60
C18:3 - Linolenic Acid	≤ 1,00
C20:1 - Eicosenoic Acid	≤ 0,50
C22:0 - Behenic Acid	≤ 0,20
C24:0 - Lignoceric Acid	≤ 0,20

Trans C18:1 - (Elaidic)	≤ 0,05
Trans C18:2 + C18:3	≤ 0,05

### Sterol Composition, in %

Cholesterol	≤ 0,5
Brassicasterol	≤ 0,1
Campesterol	≤ 4,0
Stigmasterol	< CAMPESTEROL
Delta 7 Stigmastenol	≤ 0,5
Total Betasitosterol	≥ 93,00
Erythrodiol + Uvaol (in %)	≤ 4,5
Total methyl esters	≤ 22
Waxes	≤ 150

**Country of origin:** Italy

### Organoleptic Characteristics

**Color:** Golden yellow with greenish reflections

**Aroma:** Delicate olive scent

**Flavor:** Very delicate, slightly spicy

**Usage Recommendations:** Raw on grilled or steamed vegetables, bruschettas and warm bread, fresh and gourmet salads.

**Storage:** Store the product in a cool, dry place, away from heat sources and direct sunlight.