



1L



5L

TECHNICAL DATA SHEET

Raw materials: REFINED OLIVE POMACE OIL
/ EXTRA VIRGIN OLIVE OIL

Chemical-physical characteristics detected at the time of packaging

Acidity $\leq 0,3\%$
Peroxide number $\leq 4,0$

Spectrophotometric Index

K 268 $\leq 1,7$
Delta K $\leq 0,18$

Fatty Acids Analysis (%)

C14:0 - Myristic Acid $\leq 0,03$
C16:0 - Palmitic Acid 700 - 20,00
C16:1 - Palmitoleic Acid 0,30 - 3,50
C17:0 - Heptadecanoic Acid $\leq 0,40$
C17:1 - Heptadecenoic Acid $\leq 0,60$
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 $\leq 0,60$
C18:3 - Linolenic Acid $\leq 1,00$
C20:1 - Eicosenoic Acid $\leq 0,50$
C22:0 - Behenic Acid $\leq 0,20$
C24:0 - Lignoceric Acid $\leq 0,20$

Trans C18:1 - (Elaidic) $\leq 0,40$
Trans C18:2 + C18:3 $\leq 0,35$

Sterol Composition (%)

Cholesterol $\leq 0,5$
Brassicasterol $\leq 0,2$
Campesterol $\leq 4,0$
Stigmasterol < CAMPESTEROL
Benzo [e] pyrene $\leq 2,0$
Total Beta-sitosterol ≥ 93
Erythrodiol + Uvaol (in %) $\geq 4,5$
Waxes ≥ 350

Usage Recommendations: Suitable for all kitchen uses, excellent for frying.

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