
 CASA OLEARIA TAGGIASCA SRL	PRODUCT SPECIFICATION		MOD 79	
	COLLI di BIANCOFIORE - GRAPESEED OIL - 5 LT		REV 01 del 24/03/2022	
	CASA OLEARIA TAGGIASCA			
PRODUCT NAME				
Ean code	8019493989411	Internal code	COT/BIA O.VINAC L5	
Product name	COLLI di BIANCOFIORE - GRAPESEED OIL	Customs code	1515.90.91	
		Size	5 LT	
Product description	Grapeseed oil is obtained with extraction and refining techniques that allow for conservation the organoleptic and chemical-physical characteristics of the plant species from which it comes. It is rich in polyunsaturated fats, such as linoleic acid, which contributes to the maintenance of normal blood cholesterol levels. The beneficial effect is obtained with a daily intake of 10 g. of linoleic acid equal to approx. 16 g. of grape seed oil.			
Matching	Suitable for all types of cuisine due to its versatility, this oil has a delicate and natural flavor that makes it perfect for the raw seasoning of foods, enhancing the flavors without covering them. Thanks to the good resistance to high temperature it is also suitable to the preparation of food in a pan, in the oven or for frying.			
PRODUCT COMPOSITION				
Ingredients	100% GRAPESEED OIL			
Allergens	Ref. Annex II Regulation 1169/2011/EC (P = present in the final product; CC: cross contamination can't be excluded)	P	CC	
Cereals containing gluten, namely: wheat (spelt and khorsan), rye, barley, oats, spelt and their hybridised strains		-	-	
Crustaceans and products thereof		-	-	
Eggs and products thereof		-	-	
Fish and products thereof		-	-	
Peanuts and products thereof		-	-	
Soyabeans and products thereof		-	-	
Milk and products thereof (including lactose)		-	-	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nut,, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof,		-	-	
Celery and products thereof		-	-	
Mustards and products thereof		-	-	
Sesame seeds and products thereof		-	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption		-	-	
Lupin and products thereof		-	-	
Molluscs seeds and products thereof		-	-	
Gluten	The product	DOESNT CONTAIN	gluten (Ref Reg 828/2014/EC)	
OGM	The product	IS NOT SUBJECTED	to specific labelling according to Reg 1829/2003/CE and 1830/2003/EC	
		IS NOT OBTAINED	with the use of GMO additives	
		DOESN'T COME	from GMO vegetables	
Particular powers	The product is suitable for the following diet:	YES	NO	
	Vegetarian	X	-	
	Vegan	X	-	
	Halal	X	-	
	Kosher	X	-	
CHARACTERISTICS				
Biologic	Total bacterial count (ufc/g)	ABSENT	Staphylococcus (coag +) (ufc/g)	ABSENT
	Sulphite-reducing Clostridium (ufc/g)	ABSENT	Bacillus cereus (ufc/g)	ABSENT
	Enterobacteriaceae (ufc/g)	ABSENT	Salmonella spp / 25 g	ABSENT
	Escherichia coli β-glucur.+ (ufc/g)	ABSENT	Listeria monocytogenes/25 g	ABSENT
	Yeasts/Moluds(ufc/g)	ABSENT	Other	-
Chemical-Physical	net weight (g/ml)	4580	acidity (% oleic acid)	0.6 max
	drained weight (g)	-	peroxides number(meq O2/Kg)	10 max
	pH	-	K232 (nm)	-
	Aw (activity water))	-	K270 (nm)	-
	Other	-	ΔK	-
Sensorial	Appearance	CLEAR WITHOUT SEDIMENTS		
	Colour	YELLOW WITH LIGHT GREEN REFLECTION		
	Smell	TYPICAL, WITHOUT DEFECTS		
	Taste	TYPICAL, WITHOUT DEFECTS		
AVERAGE NUTRITIONAL VALUE (100 ml)	Per 100 ml	Unit		
The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials.	Energy	3404	kJ	
	Energy	828	kcal	
	Fat	92	g	
	of which saturates	14	g	
	mono-unsaturates,	71	g	
	polyunsaturates	7	g	
	Carbohydrate	0	g	
	di cui sugars	0	g	
	Protein	0	g	
	Fibre	-	g	
Salt	0	g		
LABELLING				
Best before/use by date	on the label	Expression	Best before	DD/MM/YY
Shelf life	00012	MONTHS	360	DAYS
STORAGE CONDITION	Before opening	Store cool and dry; keep away from light and heat sources	After opening	Store cool and dry; keep away from light and heat sources
Use instructions				
WARNING				
PACKAGING				
PRIMARY PACKAGING			PICTURE	
Primary container code	Recycling	GREEN PLASTIC (PET) BOTTLE 5 LT	Dimension (cm) (l.p,h) o (d,h)	18,2x14,9x28,5
Cap code	Recycling	PLASTIC CAP AND HANDLE - HDPE 2	Ø (mm)	51
Net weight (kg)	4.58	Gross weight (kg)	4.98	
SECONDARY PACKAGING				
External package	WHITE CARDBOARD BOX - PAP20	Box dimension (cm) (l.p,h)	37.5x16x30	
Box net weight (kg)	9,16	Box gross weight (kg)	9,96	
PALLETIZATION				
N° Unit/boxes	2			
N° Boxes/Floor	16			
N° Floor/pallet	5			
N° Boxes/pallet	80			
N° Unit/pallet	160			
Pallet net weight (kg)	732,8			
Pallet gross weight (kg)	796,8			
Pallet dimension (Lp,h)	80 x 120 x 165			
		PALLET EXCLUDED		
		PALLET INCLUDED		
DISTRIBUTION				
Distribution through qualified carrier (listed in the list of approved service providers) to retailers (directly or through logistics platforms), wholesalers, importers, distributors, commercial and collective catering				
Filed by:	DOUGLAS CARLETO	(Quality Assurance)	Date:	15/09/2022