

TECHNICAL SPECIFICATIONS O-MED ARBEQUINA SMOKED OLIVE OIL REVISED 02/08/2018

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - B29796612

COMMERCIAL BRAND NAME O-Med arbequina smoked Olive Oil EMPRESA/COMPANY Venchipa S.L.

PRODUCTION Integrated Production FILTERED Yes

ORIGIN AND PRODUCTION ZONE Ácula, (Granada) – South Spain

HEIGHT OF THE OLIVE GROVES 700 Meters INGREDIENTS: Arbequina Olives

HARVESTING METHOD Mechanical Harvest EXTRACTION SYSTEM Continuous 2 stage cycle

FINISHED PRODUCT Superior category olive oil obtained directly from olives and solely by mechanical means. First we get the olive oil and then we smoked it by burning olive pits. During smoke process only the first winds of smoke are passed over the oil in order to obtain the freshest aromas. Nothing is added to olive juice. Acidity 0.2

ORGANOLEPTIC CHARACTERISTICS

The O-Med Arbequina olive oil combines perfectly with a slight touch of smoke. The result is harmonious with sweet notes, providing our O-Med Smoked oil with a delicate touch of vanilla and caramel.

ENVASES/PACKAGES

Bottle -250ML - 9 units per case

NON GMO DECLARATIONThis product is OGM FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

BEST BEFORE END DATE – DURABILITY Please see package – 24 months from bottling date

STORAGE – Keep in a dry and cool place away from direct sunlight

NUTRITIONAL VALUE / 100 ml

Total Fats 92 gr Total Carbohydrate 0 gr

Saturated Fat 13 gr
Polyunsaturated Fat 9 gr
Monounsaturated Fat 70 gr
Sodium 0 gr

Not a significant source of Vitamin A , Vitamin C , Calcium and Iron

MICROBIOLOGICAL CRITERIA

Criteria not searched – Anhydrous Product

THEORITICAL ENERGY VALUE: 3404 kJ - 828 Kcal per 100ml

COMPANY'S ALLERGEN COMPLIANCE This company does not use, warehouse ,procure,or mix in transport any allergens such as: Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

CERTIFICATIONS

Certified Quality (Government of Andalusia) | Integrated Production | HACCP