



TECHNICAL SPECIFICATIONS
EXTRA VIRGIN OLIVE OIL PICUAL
COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - B29796612
REVISED 02/08/2018
GENERAL MANAGER: Juan de Dios García Casas

COMMERCIAL BRAND NAME O-Med Picual **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:** Picual Olives
HARVESTING METHOD Mechanical Harvest **EXTRACTION SYSTEM** Continuous 2 stage cycle
FINISHED PRODUCT Early harvest extra virgin olive oil obtained directly from olives and solely by mechanical means

ORGANOLEPTIC CHARACTERISTICS

Its Aroma has a medium green fruitiness of fruits and grass. It reminds to tomato plant and green almond. Remarkable hints of fresh cut grass and aromatic herbs. Persistent taste of artichokes, olive's leaf, dried fruits, especially of green walnuts. Outstanding complexity. Its **COLOR** is golden, green, clear and bright.

ENVASES/PACKAGES

Tins – 250ml/1L – 24/9 units per case
White Limited Ed – 100ML/250ML/500ML – 9 units per case
UV Bottle – 250ML/500ML – 9 units per case
Miniatures – 40 ML

NON GMO DECLARATION This 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	Sugar 0 gr
Polyunsaturated Fat 9 gr	Protein 0 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.

PHYSICOCHEMICAL ANALYSYS – Issued by the Ministry of Agriculture, Food & the Environment – General Subdivision of Food Control Laboratories

Parameter	Result	Method
MEDIAN FRUITINESS	5.5	Commission Regulation (EC) No 640/2008
MEDIAN DEFECT	0.0	Commission Regulation (EC) No 640/2008
SENSORY RATING	EXTRA	Commission Regulation (EC) No 640/2008
DEGREE OF ACIDITY	0.1% oleic acid	Commission Regulation (EC) No 2568/91
PEROXIDES NUMBER	3.8 meq O ₂ /kg fat	Commission Regulation (EC) No 2568/91
K ₂₁₂	1.50	Commission Regulation (EC) No 2568/91
K ₂₇₀	0.14	Commission Regulation (EC) No 2568/91
DELTA K	<0.01	Commission Regulation (EC) No 2568/91
WAXES	<30 mg/kg	Commission Regulation (EEC) No 702/07
ALKYL ESTERS	23 mg/kg	IOC/ T.20/DOC No 28
ETHYL ESTERS	7 mg/kg	Commission Regulation (EC) No 2568/91
METHYL ESTERS	3.6 mg/kg	Commission Regulation (EC) No 2568/91

CERTIFICATIONS

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