

**DOCUMENTO**

Technical Sheet Omed Yuzu

D-01.5

VENCHIPA, S.L.

Revision: 2

Date: 01-09-2022

COMPANY:	VENCHIPA, S.L.
RGSEAA	16.000.3293/GR
ADDRESS	Carretera de Ácula-Ventas de Huelma, 18131. Ácula, Granada.

1.- PRODUCT IDENTIFICATION

PRODUCT NAME	OMED YUZU OLIVE OIL
IDENTIFICATION	Product Code and Batch nº
CLASSIFICATION	Foods that do not favor the development of Listeria monocytogenes.

2.- INGREDIENTS

Extra Virgin Olive Oil. Yuzu's peel.

3.- VARIETY

ARBEQUINA: This oil is characterised by being a harmonious, smooth, light, delicate and sweet oil, almost imperceptible bitter and spicy. It has a fresh fruity smell with aromas of almonds and other fruits and its fluidity gives it a very pleasant sensation when tasted. Ideal for the preparation of sauces, gazpacho, fish macerates and confectioner

4.- PROCESS

Obtained from the fruit of the olive tree only by mechanical processes under conditions, especially thermal, that do not alter the oil, subjected to washing, decantation, centrifugation and filtration.

5.- LEGAL REQUIREMENTS


Royal Decree 760/2021 of 31 August, approving the quality standard for olive and olive pomace oils; and Regulation 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods. Commission Regulation (EU) 2021/382 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, food redistribution and food safety culture. Regulation (EU) 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers. Commission Regulation (EC) 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

5.- QUALITY CRITERIA

Acidity	$\leq 0.8 \%$
Peroxide value	$\leq 20 \text{ mEq O}_2/\text{kg}$
Waxes	$\leq 150 \text{ mg/kg}$
K232	≤ 2.50
K270	≤ 0.22
ΔK	$\leq 0,01$

6.- PURITY CRITERIA

Myristic - C14	(%) $\leq 0,03$
Palmitic - C16	(%) [7.5 - 20.0]
Palmitoleic - C16:1	(%) [0.3 - 3.5]
Margaric - C17:0	(%) $\leq 0,40$
Margaroleic - C17:1	(%) $\leq 0,60$
Esteric - C18	(%) [0.5 - 5.0]
Oleic - C18:1	(%) [55.0 - 83.0]
Linoleic - C18:2	(%) [2.5 - 21.0]
Linolenic - C18:3	(%) ≤ 1.0
Arachidic - C20	(%) ≤ 0.6
Gadoleic - C20:1	(%) $\leq 0,50$
Behenic - C22	(%) ≤ 0.2
Lignoceric - C24	(%) ≤ 0.2
Transoleic - C18.1	(%) ≤ 0.05

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Trans linolenic - C18.2 + Trans linolenic C18:3	(%) ≤ 0.05
7.- NUTRITIONAL VALUE per 100 ml	
Energetic Value	900 kcal/3700 KJ
Fat	92 g of which:
- Saturated	16 g
- Monounsaturated	66 g
- Polyunsaturated	10 g
Carbohydrates	0 g of which:
- Sugars	0 g
Proteins	0.0 g
Salt	0 g
8. ADDITIONAL INFORMATION	
Does not contain allergens	
Does not contain GMOs	
No ionizing treatments	
9. - CARACTERÍSTICAS ORGANOLÉPTICAS	
Median of the defect	Me = 0
Median of the fruity attribute	Me > 0
10.- STORAGE CONDITIONS	
Storage temperature	Keep in a cool, dry place away from light (between 5°C and 30°C).
Best Before Date	24 months
11.- TARGET POPULATION	
For the entire population. No sensitive groups are known.	
12.- LOGISTICS	
Glass packaging	

PACKAGING			CASES								PALLET			
Material	Capacity		units	Content		Weight kg		Measures mm			1,2 x 1,0 m		1,0 x 0,80 m	
	Litro o ml	Fz oz		litros	Fz oz	Gross	Net	length	heig ht	width	Total cases	Total units	Total boxes	Total units
Painted glass	250	8,5	9	2,25	76,5	5,00	2,06	195	195	160	150	1350	120	1080



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12.- INFORMATION ABOUT ALLERGENS

ALLERGENS		Contains product formulation.	Present in the same manufacturing line	Present in the same manufacturing plant.	Cross contamination in the raw material used (within the plant).
Milk and dairy products, including lactose.		No	No	No	No
Egg and egg products.		No	No	No	No
Cereals containing gluten.	Wheat, barley, rye, oats, spelt, Kamut and derivatives.	No	No	No	No
Peanuts and peanut-based products.		No	No	No	No
Nuts.	Almond, hazelnut, walnut, cashew nut, pecan, brazil nut, pistachio, macadamia and derivatives	No	No	No	No
Crustaceans and crustacean products.		No	No	No	No
Fish and fish products.		No	No	No	No
Soybean and soybean products.		No	No	No	No
Celery and celery products.		No	No	No	No
Mustard and mustard products.		No	No	No	No
Sesame seeds and products based on sesame seeds.		No	No	No	No
Sulfur dioxide and sulfites in concentrations > 10 mg/kg or 10 mg/l expressed as SO ₂ .		No	No	No	No
Lupins and lupin products.		No	No	No	No
Molluscs and products based on molluscs.		No	No	No	No