

	<h2>Product Card</h2>	Codice:	
		Ed.ne	1
		Rev.ne	0
		Em.ne:	29/07/2020
		Firma RAQ:	

Commercial characteristics

Name:	“Frediani & Del Greco – Lucca” – “Selezione BIO” Extra Virgin Olive Oil Bio – “Rita” bottle 750 ml
Peculiar notes:	This oil is obtained from olives exclusively by means of mechanical or other physical processes, taking care to thermic conditions, not to cause alterations to the oil. Besides this processing, the olives just only need to be: washed, defoliated, centrifuged and decanted. Obtained by pressing only olives from organic farming pursuant to and within the terms established by EC Regulation 2092/91 and AIAB certified - ICEA control

Qualitative characteristics

Organoleptics:	Taste:	Sweet with a hint of bitterness and spiciness
	Defects:	Absent.
	Scent:	Fruity of olives.
	Colour:	Characteristic golden with green reflections
	Appearance:	at 20 °: Filtered oil: clear. Oil unfiltered or naturally decanted: opaque with characteristic particles in suspension

According to CEE Regulation n° 2568/91 and subsequent modifications.

Chemicals:	Chemical indexes	our max. values	Values 2568/91	Notes
	Density at 20°	0,916	0,916	
	Free fatty acid (%) (as Oleic acid)	0,50	≤0,8	
	Peroxides value (meq.O ₂ /Kg)	≤14	≤20	
	Moisture and volatile matter + impurities (%)	≤0,2	≤0,3	Only not filtered oil
	U.V. spectrophotometric indexes (in iso-octane)			research method COI/CEE
	K232	≤2,20	≤2,50	
	K268	≤0,16	≤0,22	
	Delta K	≤0,005	≤0,01	
	Fatty acid methylesters (%)			research method COI/CEE-GLC
	Myristic acid	≤0,01	≤0,05	
	Palmitic acid	7,50 – 20,00	7,50 – 20,00	
	Palmitoleic acid	0,30 – 3,50	0,30 – 3,50	
	Heptadecanoic acid	≤0,30	≤0,40	
	Heptadecenoic acid	≤0,50	≤0,60	
	Stearic acid	0,50 – 5,00	0,50 – 5,00	
	Oleic acid	55,00 – 83,00	55,00 – 83,00	
	Linoleic acid	2,50 – 21,00	2,50 – 21,00	
	Linolenic acid	≤0,80	≤1,00	
	Arachidic acid	≤0,50	≤0,60	
	Eicosenoic acid	≤0,40	≤0,50	
	Behenic acid	≤0,10	≤0,20	
	Lignoceric acid	≤0,10	≤0,20	
	Fatty acid trans-isomers (%)			
	Total transoleic isomers	≤0,04	≤0,05	research method COI/CEE-GLC
	Total translinoleic + translinolenic isomers	≤0,04	≤0,05	
	2-Glyceril monopalmitate (%)	≤ 0.9 if% total palmitic acid ≤ 14% ≤ 1.0 if% total palmitic acid > 14%	≤ 0.9 if% total palmitic acid ≤ 14% ≤ 1.0 if% total palmitic acid > 14%	research method COI/CEE-GLC

	Sterols (%)			research method COI/CEE-GLC
	Cholesterol	≤0,4	≤0,5	
	Brassicasterol		≤0,1	
	Campesterol	≤3,5	≤4,0	
	Stigmasterol	Inferior Campest.	Inferior Campest.	
	Betasitosterol	>93	≥93	
	D7 Stigmasterol	≤0,4	≤0,5	
	Erythrodiol + Uvaol	≤3,5	≤4,5	
	Total Sterols (mg/kg)	Min. 1000	≥1000	
	Waxes (C42+C44+C46) (mg/kg)	≤150	≤150	
				res.m. COI/CEE-GLC-uncolumn
	3,5 Stigmastadiene (mg/kg)	≤ 0,05	≤0,05	
				research method COI/CEE-GLC
	Delta ECN 42 (difference %)	≤ 10.2l	≤ 10.2l	
	Fatty acid ethyl esters (mg/kg) (FAEEs)	EEAG ≤ 35	EEAG ≤ 35	research m. COI/CEE-H.P.L.C.
	PAH – Polycyclic aromatic Hydrocarbons:			
	Benzo(a)pyrene (ppb)	≤ 2	≤ 2	res.m. COI/CEE-GLC-uncolumn
	Total PAH (ppb)	≤ 10	≤ 10	
	Volatile halogenated solvents (ppb)	≤ 180	≤200	research method GC-MS
	Organoleptic evaluation Median of defect (Md)	Md = 0	Md = 0	
	Organoleptic evaluation Fruity median (Mf)	Mf > 0	Mf > 0	

Nutrition Facts

	Value per 100 ml*		
Energy	kJ	3447	
Energy	Kcal	824	
Total Fat	g	91,6	
of which:			
Fatty acids, total saturated	g	13	
Fatty acids, total monounsaturated	g	70	
Fatty acids, total polyunsaturated	g	8,6	
Total Carbohydrates	g	0	
of which:			
Sugars	g	0	
Protein	g	0	
Salt	g	0	
Vit. E	mg	15-20	
			*Average values generally accepted and adopted

Packaging technical details	
Bottle	
EAN code	8 002336 700755
Bottle's dimensions	Height 29 cm Width 7,5 cm
Net weight	L 0,750 (Kg 0,687)
Nature of receptacle:	"Rita" Bottle
Product's best before	15 months at room temperature and protected from sunrises and direct lights
Product's opened best before	30 days at room temperature
Case	
N° of units x case	12
Case's dimensions:	Height 30 cm Width 24 cm Depth 33 cm
Gross weight:	Kg 13,700
Nature of case:	Cardboard
Pallet	
Pallet's dimensions:	Europallet cm 80 x 120
N° of cases x layer:	11
N° of layers:	5
Pallet's stabilizer:	Pallet wrapped with extensible film

Label



OLIO EXTRA VERGINE DI OLIVA
SELEZIONE BIO

"olio d'oliva di categoria superiore ottenuto direttamente dalle olive e unicamente mediante procedimenti meccanici".

ORGANIC SELECTION EXTRA VIRGIN OLIVE OIL
 "superior category olive oil obtained directly from olives and solely by mechanical means".

La Frediani & Del Greco tradizionalmente seleziona le migliori qualità di olio extra vergine di olive da agricoltura biologica per la Selezione Bio, applicando i più restrittivi standard qualitativi per garantire la sua qualità.

Frediani & Del Greco traditionally selects the best qualities of organic extra virgin olive oil to make the Organic Selection, applying more restrictive quality standards to ensure its quality.




Numero di registrazione SGQ: N. B2466
 Numero di registrazione UE: IT BIO 005
 Indirizzo: Capannori (LU)

VALORI NUTRIZIONALI MEDI MEDIUM NUTRITIONAL VALUES per 100g	
ENERGIA ENERGY	3404 KJ 818 Kcal
GRASSI FAT	77,6 g
saturi saturated	13 g
monosaturi monounsaturated	70 g
polinsaturi polyunsaturated	8,6 g
CARBOIDRATI CARBOHYDRATE	0 g
di cui zuccheri of which sugar	0 g
PROTEINE PROTEIN	0 g
SALE SALT	0 g

Conservare in luogo fresco e asciutto, al riparo da luce e sorgenti di calore.
 Store in a cool and dry place, away from direct light.

Da consumarsi preferibilmente entro il:
 Best before:


 8 002336 700755


 Confezionato da Frediani & Del Greco Srl
 Via di Coselli 19
 Capannori (LU)
 www.fredli.it

750ml

Image



Some information about our Company

SGQ Certified	Quality System: BRC – IFS – Certifying Company: KIWA – registration N° ALI 00093
Reg. EC 852/2004 s.m.i.	Applied