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|---|-----------------------|------------|------------|
|  | <h2>Product Card</h2> | Codice: | |
| | | Ed.ne | 1 |
| | | Rev.ne | 1 |
| | | Em.ne: | 08/01/2021 |
| | | Firma RAQ: | |

Commercial characteristics

| | |
|------------------------|---|
| Name: | “Frediani & Del Greco – Lucca” - “Il Classico” Extra Virgin Olive Oil – Product of Italy – “Rita” bottle 750 ml |
| Peculiar notes: | Extra virgin olive oil: "superior category olive oil obtained directly from olives and solely by mechanical means" Cold Extraction at max 27°C to not cause alterations in oil taste. Extra virgin olive oil obtained totally from olives produced and pressed in Italy. |

Qualitative characteristics

| | | | | |
|-----------------------|---|--|--|-----------------------------|
| Organoleptics: | Taste: | Good, with a fruity, delicate light sweet taste | | |
| | Defects: | Absent | | |
| | Scent: | fragrant, delicately scented of olives | | |
| | Colour: | Characteristic golden with green reflections | | |
| | Appearance: | at 20°C: characteristic suspending particles in case of not filtered oil. | | |
| | | 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) | 0.70 | ≤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 | ≤2.30 | ≤2.50 | |
| | K268 | ≤0.18 | ≤0.22 | |
| | Delta K | ≤0.008 | ≤0.01 | |
| | Fatty acid methylesters (%) | | | research method COI/CEE-GLC |
| | Myristic acid | ≤0.03 | ≤0.03 | |
| | 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 | ≤0.15 | ≤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 Campesterol | Inferior Campesterol | |
| | Betasitosterol | >93.0 | ≥93.0 | |
| | D7 Stigmasterol | ≤0.4 | ≤0.5 | |
| | Erythrodiol + Uvaol | ≤3.5 | ≤4.5 | |
| | Total Sterols (mg/kg) | min. 1000 | min. 1000 | |
| | Waxes (C42+C44+C46) (mg/kg) | ≤150 | ≤150 | res.m. COI/CEE-GLC-oncolumn |
| | Steroidal hydrocarbons (mg/kg) | | | research method COI/CEE-GLC |
| | Stigmasta3,5 dien (mg/kg) | ≤0.05 | ≤0.05 | |
| | Delta ECN 42 (difference %) | ≤ 0.2 | ≤ 0.2 | research m. COI/CEE-H.P.L.C. |
| | Fatty acid ethyl esters (mg/kg) (FAEEs) | ≤35 | ≤35 | res.m. COI/CEE-GLC-oncolumn |
| | PAH – Polycyclic aromatic Hydrocarbons: | | | research method GC-MS |
| | Benzo(a)pyrene (ppb) | ≤ 2 | ≤ 2 | |
| | Total PAH (ppb) | ≤ 10 | ≤ 10 | |
| | Volatile halogenated solvents (ppb) | ≤ 180 | ≤200 | research m.(COI/CEE-GLC/ECD |
| | 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 830759 |
| 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: | Carton |
| 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 FRUTTATO

"olio d'oliva di categoria superiore ottenuto direttamente dalle olive e unicamente mediante procedimenti meccanici".
FRUITY 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 oliva italiano per la Selezione Fruttato, applicando degli standard qualitativi più restrittivi per garantire la sua qualità.

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

| VALORI NUTRIZIONALI MEDI | |
|------------------------------------|--------------------|
| MEDIAN NUTRITIONAL VALUES per 100g | |
| ENERGIA ENERGY | 8404 Kj / 828 Kcal |
| GRASSI FAT | 91,0 g |
| saturi saturated | 15 g |
| monosaturi monounsaturated | 70 g |
| polisaturi polyunsaturated | 8,6 g |
| CARBIDRATI 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:

Confessionato da Frediani & Del Greco Srl
 Via di Cosselli 10
 Capannori (LU)
 www.fredoil.it

8 002336 830759 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 |