

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

### Commercial characteristics

<b>Name:</b>	<b>“Frediani &amp; Del Greco – Lucca” – “Selezione” Extra Virgin Olive Oil – “Rita” bottle 750 ml</b>
<b>Peculiar notes:</b>	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, decanted, centrifuged and filtered. No other treatment is required.

### Qualitative characteristics

<b>Organoleptics:</b>	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: <b>characteristic suspending particles in case of not filtered oil.</b>		
	According to CEE Regulation n° 2568/91 and subsequent modifications.			
<b>Chemicals:</b>	<b>Chemical indexes</b>	<b>our max. values</b>	<b>Values 2568/91</b>	<b>Notes</b>
	Density at 20°	0.916	0.916	
	Free fatty acid (%) (as Oleic acid)	0.70	≤0.8	
	Peroxides value (meq.O <sub>2</sub> /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	
	<b>Total Sterols (mg/kg)</b>	min. 1000	min. 1000	
	<b>Waxes (C42+C44+C46) (mg/kg)</b>	≤150	≤150	res.m. COI/CEE-GLC-oncolumn
	<b>Steroidal hydrocarbons (mg/kg)</b>			research method COI/CEE-GLC
	Stigmasta3,5 dien (mg/kg)	≤0.05	≤0.05	
	<b>Delta ECN 42 (difference %)</b>	≤ 0.2	≤ 0.2	research m. COI/CEE-H.P.L.C.
	<b>Fatty acid ethyl esters (mg/kg) (FAEEs)</b>	≤35	≤35	res.m. COI/CEE-GLC-oncolumn
	<b>PAH – Polycyclic aromatic Hydrocarbons:</b>			research method GC-MS
	Benzo(a)pyrene (ppb)	≤ 2	≤ 2	
	Total PAH (ppb)	≤ 10	≤ 10	
	<b>Volatile halogenated solvents (ppb)</b>	≤ 180	≤200	research m.(COI/CEE-GLC/ECD
	<b>Organoleptic evaluation Median of defect (Md)</b>	Md = 0	Md = 0	
	<b>Organoleptic evaluation Fruity median (Mf)</b>	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	

<b>Packaging technical details</b>	
<b>Bottle</b>	
EAN code	8 002336 600758
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
<b>Case</b>	
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
<b>Pallet</b>	
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 •**

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

**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 della Comunità Europea per questa Selezione, applicando degli standard qualitativi più restrittivi per garantire la sua qualità.

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

VALORI NUTRIZIONALI MEDI MEDIUM NUTRITIONAL VALUES per 100g	
ENERGIA ENERGY	3404 Kj 810 kcal
GRASSI FAT	81,6 g
saturi saturated	13 g
monosaturi monounsaturated	70 g
polisaturi 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:

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

8 002336 600758

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