

Product Specifications

Product: Olive Pomace Oil (Refined)

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Description

Olive Pomace Oil is the oil obtained from the olive pomace, which is the pit and crushed remains of the olive after initial pressings. This oil is obtained through solvent extraction (similar to seed oils) and is refined. It has a mild taste and aroma, and is componly use in both form and body care manufacturing. This product is Ready to Eat and does not require any further nocessing.

Standard Chemical Characteristics

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\mathbf{v}	ΔD_{ij}	א יטי	u	,,,,

K270 ≤ 2.00 Delta-K ≤ 0.2

Acidity

Acidity Level: ≤ 0

Peroxid 3

Peroxide Vae: 5 meq C/Kg

Fatty Acid C m

Miristyc Acia (C14:0):	0.05
Palmitic Acid (C16:0)	7.5 - 20
Palmitoleic Acic (016:1):	0.3 - 3.5
Heptadecanoic Acid (717:0):	< 0.4
Heptadecenoic Acia (C17:1):	< 0.6
Stearic Acid (C18:0)	0.5 - 5.0
Oleic Acid (C18:1)	55 - 83
Linoleic Acid (C18:2)	2.5 - 21
Linolenic Acid (C18:3)	≤ 1.5
Arachidic Acid (C20:0)	≤ 0.6
Gadoleic Acid (C20:1)	≤ 0.5
Behenic Acid (C22:0)	≤ 0.3
Lignoceric Acid (C24:0)	≤ 0.2

Sterols

Cholesterol	≤ 0.5
Brassicasterol	≤ 0.2
Campesterol	≤ 4.5
Stigmasterol	< Camp.
Delta 7-Stigmastenol	≤ 0.5
Beta Sitosterol	≥ 93.0



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Common COA Test Data

Different chemical tests offer different sets of information about each lot of olive oil. Centra Foods supplies Certificates of Analysis with each order. These documents will include all or a portion of chemical characteristics listed below. You may find listed on your Certificate of Analysis:

- A.) All values above
- B.) K270, Delta K, Acidity Level, Peroxide Value, Fatty Acid Composition Sterols
- C.) K270, Delta K, Acidity Level, Peroxide Value & Fatty Acid Computation
- D.) Acidity Level, Peroxide Value, Fatty Acid Composition & Sterols
- E.) Acidity Level, Peroxide Value & Fath Acid Composition
- F.) K270, Delta K, Acidity Level, Pooxide Val

Ingredients

Olive Pomace Oil (Non-Irradiation, Non-turn, rBT/rBGn Free)

Certifications

Star-K Kosh Certified

Country

May be a productor any of the following countries: IT=Italy, ES=Spain, GR=Greece, CL=Chile, AG=Argentina, TR=Turkey, TN=Tunisia, MX=Mexico, LE=Lebanon, MA=Morocco, US=USA

Packaging and Storage

Packaged in FlexiTanks, 2009, 2028, 2009 or 2,511 Lb Totes, 419 Lb Drums, 35 Lb Containers, 1 Gallon Containers or 3 Liter Bag in a Box Containers or Tins.

This product is best if used within 24 months from date of process, if un-opened. All storage recommendations must be followed (see Shelf Life Standards document) to maintain this shelf life.



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Nutritional Statement

Nutrient	1 Tablespoon (13.5g)	100g	Unit
Calories-Energy	120	880	kcal
Total Fat	14.0	100.0	g
Saturated Fat	2.0	14.	g
Polyunsaturated Fat	1.0	11.0	a
Monounsaturated Fat	10.0	73.0	g
Trans Fat		0	J
Cholesterol	0		mg
Sodium	0	0	mg
Dietary Fiber	0	0	g
Sugars		0	g
Protein	0	0	g
Total Carboh Trates	0	0	g
Vitamin D(1)		0	IU
Calcium(1)(2)	0	2	mg
Iron(1)(2)	0	0	mg
Potassium(1)	0	0	mg

- (1) "Contains less than 2% of the Daily Value of this (these) nutrient(s)"
- (2) "Not a significant source of Calcium and Iron"

Source: USDA National Nutrient Database for Standard Reference, Release 28, Revised May 2016



Quality Assurance Department Centra Foods