

Description

Organic Extra Virgin Olive Oil is the oil obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, including thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decantation, centrifugation, and filtration. No additives are permitted. Meets or exceeds objectively tested IOC and/or USDA standards for the Extra Virgin grade.

Standard Chemical Characteristics

UV Absorption

K232	≤ 2.50
K270	≤ 0.22
Delta-K	≤ 0.01

Acidity

Acidity Level:	≤ 0.8
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Peroxides

Peroxide Value:	≤ 2 meq O ₂ /Kg
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Fatty Acid Composition

Miristic Acid (C14:0):	< 0.05
Palmitic Acid (C16:0):	7 - 20
Palmitoleic Acid (C16:1):	0.3 - 3.5
Heptadecanoic Acid (C17:0):	< 0.4
Heptadecenoic Acid (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)	≤ 0.2
Lignoceric Acid (C24:0)	≤ 0.2

Sterols

Cholesterol	≤ 0.5
Brassicasterol	≤ 0.1
Campesterol	≤ 4.5
Stigmasterol	< Camp.
Delta 7-Stigmastenol	≤ 0.5
Beta Sitosterol	≥ 93.0

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.) K232, K270, Delta K, Acidity Level, Peroxide Value, Fatty Acid Composition & Sterols
- C.) K232, K270, Delta K, Acidity Level, Peroxide Value & Fatty Acid Composition
- D.) Acidity Level, Peroxide Value, Fatty Acid Composition & Sterols
- E.) Acidity Level, Peroxide Value & Fatty Acid Composition
- F.) K232, K270, Delta K, Acidity Level, Peroxide Value

Ingredients

Organic Extra Virgin Olive Oil

Certifications

Star-K Kosher Certified, USDA NOP (National Organic Program)

Country of Origin

May be a product of 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.

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	14.0	g
Polyunsaturated Fat	1.0	11.0	g
Monounsaturated Fat	10.0	73.0	g
Trans Fat	0	0	g
Cholesterol	0	0	mg
Sodium	0	0	mg
Dietary Fiber	0	0	g
Sugars	0	0	g
Protein	0	0	g
Total Carbohydrates	0	0	g
Vitamin D(1)	0	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