 MOLINO LA CONDESA <small>Aceto de Oliva Virgen Extra</small>	DOCUMENT	VENCHIPA, SL
	MOLINO LA CONDESA COUPAGE TECHNICAL SHEET	Review: 2
	FT-08	Date: 09-01-2022

COMPANY:	VENCHIPA S.L
RGSEAA	16.000.3293/GR
ADDRESS	Carretera Ácula-Ventas de Huelma, 18131. Ácula, Granada.

1.- PRODUCT IDENTIFICATION

PRODUCT NAME	EXTRA VIRGIN OLIVE OIL MOLINO LA CONDESA
IDENTIFICATION	Product code and lot number
CLASSIFICATION	Foods that do not favor the development of Listeria monocytogenes.

2.- INGREDIENTS

Extra Virgin Olive Oil.

3.- VARIETIES

ARBEQUINA:This oil is characterized by being a harmonious, soft, light, delicate and sweet oil, with almost imperceptible bitterness and spiciness. It has a fresh fruity smell with aromas of almonds and other fruits and its fluidity gives it a very pleasant sensation when tasting them. Ideal for making sauces, gazpachos, fish marinades and pastries.

PICUAL:Picual oil has a strong personality, with more intensity and body. They are oils that are greener in color, with an intense fruity flavor, with a greater sensation of density and spiciness and medium-high bitterness. This oil is highly appreciated for its high stability due to its high content of oleic acid and polyphenols, which translates into a longer shelf life and excellent resistance to high cooking temperatures. Raw, it is the preferred oil for lovers of powerful oils. Ideal for food preservation, frying, and stews.

HOJIBLANCA:The color of this oil varies between intense green and yellowish green depending on the maturation of the olive. On the nose it is an aromatic oil that presents an intense fruitiness of olive leaf, green olive, with herbaceous nuances, acorn, green almond, banana peel and apple, sometimes reminiscent of a fruit salad or avocado. It has a balanced flavor between bitter and spicy, both very mild, with medium fruitiness and the presence of hints of almond and grass green, although nuances of spicy chorizo and black pudding can also be distinguished. Very fresh aftertaste. Very appropriate in salads with leafy vegetables and legumes or as an ingredient in vinaigrettes and raw sauces.

COUPAGE:Mixture of the previous varieties, of all or some of them and/or of other varieties of the area.

4.- PROCESS

Obtained from the fruit of the olive tree solely by mechanical procedures in conditions, especially thermal, that do not produce alteration of the oil, subjected to washing, decantation, centrifugation and filtering.

5.- LEGAL REQUIREMENTS


Royal Decree 760/2021, of August 31, which approves the quality standard for olive oil and olive pomace. Regulation (EU) 2021/382 of the Commission of the European Parliament and of the Council, regarding the hygiene of food products, with regard to the management of food allergens, the redistribution of food and the culture of food safety. Regulation (EU) 1169/2011 of the European Parliament and of the Council on food information provided to the consumer. Regulation (CE) 1881/2006 of the Commission by which the maximum content of certain contaminants in food products is set. Regulation (EC) No. 10/2011 on plastic materials and objects intended to come into contact with food.

5.- QUALITY CRITERIA

Acidity	≤0.8%
Peroxide index	≤20 mEqO ₂ /kg
waxes	≤150mg/kg
k ₂₃₂	≤2.50
k ₂₇₀	≤0.22
ΔK	≤0.01

6.- PURITY CRITERIA

Myristic - C14	(%) ≤ 0.03
Palmitic - C16	(%) [7.5 - 20.0]
Palmitoleic - C16:1	(%) [0.3 - 3.5]
Margarico- C17:0	(%) ≤ 0.40
Margaroleic-C17:1	(%) ≤ 0.60
Stearic - C18	(%) [0.5 - 5.0]
Oleic - C18:1	(%) [55.0 - 83.0]
Linoleic - C18:2	(%) [2.5 - 21.0]

 MOLINO LA CONDESA <small>Acero de Oliva Virgen Extra</small>	DOCUMENT	VENCHIPA, SL
	MOLINO LA CONDESA COUPAGE TECHNICAL SHEET	Review: 2
	FT-08	Date: 09-01-2022

Linolenic - C18:3	(%) ≤ 1.0
Arachidic - C20	(%) ≤ 0.6
Gadoleic- C20:1	(%) ≤ 0.50
Behenic - C22	(%) ≤ 0.2
Lignoceric - C24	(%) ≤ 0.2
Transoleic- C18.1	(%) ≤ 0.05
trans-linolenics- C18.2 + Trans-linolenic C18:3	(%) ≤ 0.05

7.- NUTRITIONAL VALUE per 100 ml	
Energetic value	900 kcal/3700 KJ
fats	92 g of which:
- saturated	13g
- monounsaturated	70g
- polyunsaturated	9g
carbohydrates	0g of which:
- sugars	0g
proteins	0.0g
Salt	0g

8. ADDITIONAL INFORMATION	
does not contain allergens	
Does not come from or contain GMOs	
No ionizing treatments	

9. - ORGANOLEPTIC CHARACTERISTICS	
median defect	I = 0
Median of the fruity attribute	Me > 0

10.- STORAGE CONDITIONS	
temperaturesconservation	Keep in a cool and dry place out of the reach of light (between 5°C and 30°C).
Best before date	24 months from packaging

11.- DESTINATION POPULATION	
For the entire population. No known sensitive groups	

12.- LOGISTICS	
packed in glass	

PACKAGING			BOXES							PALLET				
Material	Ability		units	Content		weight kg		Measurements mm			1.2 x 0.80m		1.0 x 0.80m	
	liter or ml	fz oz		liters	fz oz	Rough	Net	Long	High	Broad	total cases	total units	total cases	total units
Glass	250	8.5	6	1.5	51	3.07	1.37	117	172	254	176	1056	96	576
Glass	500	17	12	6	204	10.6	5.5	190	265	305	120	1440	76	912
Glass	750	25.5	12	9	306	15.5	8.24	190	265	305	90	1080	70	840
Pet	1000	3.4	15	15	510	14.5	13.7	240	390	390	60	900	45	675
Tin	2500	85	6	15	510	15.1	13.7	240	510	190	60	360	50	300
Pet	3000	102	6	18	612	17.1	16.5	420	280	320	45	270	40	240
Pet	5000	170	3	15	510	14.45	13.74	150	470	370	56	168	44	132



DOCUMENT

VENCHIPA, SL

MOLINO LA CONDESA COUPAGE
TECHNICAL SHEET

Review: 2

FT-08

Date: 09-01-2022



12.- INFORMATION ABOUT ALLERGENS

ALLERGENS		Contains formulation of the product.	Present in the same manufacturing line.	Present in the same manufacturing plant.	Cross contamination in the raw material used (within the plant).
Milk and derivatives, including lactose.		No	No	No	No
Egg and egg-based products.		No	No	No	No
Cereals containing gluten.	Wheat, barley, rye, oats, spelt, Kamut and derivatives.	No	No	No	No
Peanuts and peanut-based products.		No	No	No	No
Shell fruits.	Almond, hazelnut, walnut, cashew, pecan, walnut brazil, pistachio, macadamia and derivatives.	No	No	No	No
Crustaceans and crustacean products.		No	No	No	No
Fish and fish-based products.		No	No	No	No
Soy and soy-based products		No	No	No	No
Celery and derived products.		No	No	No	No
Mustard and derived products.		No	No	No	No
Sesame seeds and products based on sesame seeds.		No	No	No	No
Sulfur dioxide and sulphites in concentrations > 10 mg/kg or 10 mg/l expressed as SO ₂ .		No	No	No	No
Lupines and lupine-based products.		No	No	No	No
Molluscs and mollusc-based products.		No	No	No	No