

**DOCUMENTS****VENCHIPA, S.L.**

Technical Sheet Picual Omed

Revision: 2

D-01

Date: 01-09-2022

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

1.- PRODUCT IDENTIFICATION

PRODUCT NAME	PICUAL EXTRA VIRGIN OLIVE OIL OMED
IDENTIFICATION	Product Code and Batch nº
CLASSIFICATION	Foods that do not favor the development of Listeria monocytogenes.

2.- INGREDIENTS

Extra Virgin Olive Oil

3.- VARIETY

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

4.- PROCESS

Obtained from the fruit of the olive tree only by mechanical processes under conditions, especially thermal, that do not alter the oil, subjected to washing, decantation, centrifugation and filtration.

5.- LEGAL REQUIREMENT

Royal Decree 760/2021, of August 31, approving the quality standard for olive and olive pomace oils. Regulation (EU) 2021/382 of the Commission of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, food redistribution and food safety culture. Regulation (EU) 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers. Commission Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs. Regulation (EC) No. 10/2011 on plastic materials and articles intended to come into contact with food.

5.- QUALITY CRITERIA

Acidity	≤ 0.8 %
Peroxide Value	≤ 20 mEq O ₂ /kg
Waxes	≤ 150 mg/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]
Margaric - C17:0	(%) ≤ 0,40
Margaroleic - C17:1	(%) ≤ 0,60
Esteric - C18	(%) [0.5 - 5.0]
Oleic - C18:1	(%) [55.0 - 83.0]
Linoleic - C18:2	(%) [2.5 - 21.0]
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 linolenic - C18.2 + Trans linolenic C18:3	(%) ≤ 0.05



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7.- NUTRITIONAL VALUE per 100 ml	
Energetic value	900 kcal/3700 KJ
Fat	92 g of which
- Saturated	15 g
- Monounsaturated	74 g
- Polyunsaturated	3 g
Carbohydrates	0 g of which:
- Sugars	0 g
Proteins	0.0 g
Salt	0 g
8. ADDITIONAL INFORMATION	
Does not contain allergens	
Does not contain GMOs	
No ionizing treatments	
9. - ORGANOLEPTIC CHARACTERISTICS	
Median of the defect	Me = 0
Median of the fruity attribute	Me > 0
10.- STORAGE CONDITIONS	
Storage temperature	Keep in a cool, dry place away from light (between 5°C and 30°C).
Best Before Date	24 months from bottling
11.- TARGET POPULATION	
For the entire population. No sensitive groups are known.	
12.- LOGISTICS	
Glass packaging	

Material	ENVASE		units	CASES							PALET			
	Capacity			Content		Weight kg		Measures mm			1,2 x 1,0 m		1,0 x 0,80 m	
	Litro o ml	Fz oz		litros	Fz oz	Gross	Net	length	heig ht	width	Total cases	Total units	Total boxes	Total units
White glass	100	3,4	9	0,9	30,6	2,72	0,82	180	180	100	330	2970	264	2376
White glass	250	8,5	9	2,25	76,5	5,00	2,06	195	195	160	150	1350	120	1080
White glass	500	17	9	4,5	153	10	4,12	197	197	265	120	1080	96	864
Glass UV	250	8,5	9	2,25	76,5	5,00	2,06	195	195	160	150	1350	120	1080
Glass UV	500	17	9	4,5	153	10	4,12	197	197	265	120	1080	96	864
Tin	250	8,5	24	6	204	6,8	5,5	300	270	135	120	2880	120	2880
Tin	1000	34	9	9	306	9,64	8,24	225	305	205	91	819	119	1071



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12.- INFORMATION ABOUT ALLERGENS

ALLERGENS		Contains product formulation.	Present in the same manufacturing line	Present in the same manufacturing plant.	Cross contamination in the raw material used (within the plant).
Milk and dairy products, including lactose.		No	No	No	No
Egg and egg 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
Nuts.	Almond, hazelnut, walnut, cashew nut, pecan, brazil nut, pistachio, macadamia and derivatives	No	No	No	No
Crustaceans and crustacean products.		No	No	No	No
Fish and fish products.		No	No	No	No
Soybean and soybean products.		No	No	No	No
Celery and celery products.		No	No	No	No
Mustard and mustard products.		No	No	No	No
Sesame seeds and products based on sesame seeds.		No	No	No	No
Sulfur dioxide and sulfites in concentrations > 10 mg/kg or 10 mg/l expressed as SO ₂ .		No	No	No	No
Lupins and lupin products.		No	No	No	No
Molluscs and products based on molluscs.		No	No	No	No