

**DOCUMENT**Technical Sheet Smoked olive
oil
D-01**VENCHIPA, S.L.**

Revision: 2

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	OMED SMOKED OLIVE OIL
IDENTIFICATION	Product Code and Batch nº
CLASSIFICATION	Foods that do not favor the development of Listeria monocytogenes.
2.- INGREDIENTES	
Extra Virgin Olive Oil. Aroma from smoking with olive pits.	
3.- VARIETY	
ARBEQUINA: This oil is characterised by being a harmonious, smooth, light, delicate and sweet oil, almost imperceptibly bitter and spicy. It has a fresh fruity smell with aromas of almonds and other fruits and its fluidity gives it a very pleasant sensation when tasted. Ideal for the preparation of sauces, gazpacho, fish macerates and confectionery.	
4.- PROCESS	
Obtained from the fruit of the olive tree solely by mechanical processes under conditions, especially thermal conditions, which do not alter the oil, subjected to washing, decanting, centrifuging and filtering. Smoked using its own pit as a source of heat.	
5.- LEGAL REQUIREMENTS	
Royal Decree 760/2021 of 31 August, approving the quality standard for olive and olive-pomace oils. Regulation (EC) No 2065/2003/EC of the European Parliament and of the Council of 10 November 2003 on smoke flavourings used or intended for use in or on foods. Commission Regulation (EU) 2021/382 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
K232	≤ 2.50
K270	≤ 0.22
ΔK	≤ 0,01
Sum of Hydrocarbons	≤ 10 µg/kg
Benzo(alpha)pyrene	≤ 2 µg/kg
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	16 g
- Monounsaturated	66 g
- Polyunsaturated	10 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 production
11.- TARGET POPULATION	
For the entire population. No sensitive groups are known.	
12.- LOGISTICS	
Glass packaging	

PACKAGING			CASES						PALLET					
Material	Capacity		units	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
Painted Glass	250	8,5	9	2,25	76,5	5,00	2,06	195	195	160	150	1350	120	1080



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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