	DOCUMENT	VENCHIPA, SL
	MOLINO ARBEQUINA SHEET	Review: 2
	FT-01	Date: 09-01-2022

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

1.- PRODUCT IDENTIFICATION	
PRODUCT NAME	MOLINO ARBEQUINA EXTRA VIRGIN OLIVE OIL
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 variety 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.	
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]
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

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**trans-linolenics- C18.2 + Trans-linolenic
C18:3****(%) ≤ 0.05**

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7.- NUTRITIONAL VALUE per 100 ml	
Energetic value	900 kcal/3700 KJ
fats	92 g of which:
- saturated	16g
- monounsaturated	66g
- polyunsaturated	10g
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	500	17	12	3	102	10.6	5.5	190	265	305	120	1440	76	912
bag in box	5000	170	1	5	170	4.8	4.58	180	140	240	44	44	210	210



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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