

**DOCUMENT****VENCHIPA, SL**

PICUAL MOLINO TECHNICAL SHEET

Review: 2

FT-02

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 PICUAL 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

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.

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



DOCUMENT

VENCHIPA, SL

PICUAL MOLINO TECHNICAL SHEET

Review: 2

FT-02

Date: 09-01-2022

7.- NUTRITIONAL VALUE per 100 ml

| | |
|------------------------|------------------|
| Energetic value | 900 kcal/3700 KJ |
| fats | 92 g of which: |
| - saturated | 15g |
| - monounsaturated | 74g |
| - polyunsaturated | 3g |
| 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

| CONTAINER | | | 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 |



DOCUMENT

VENCHIPA, SL

PICUAL MOLINO TECHNICAL SHEET

Review: 2

FT-02

Date: 09-01-2022





DOCUMENT

VENCHIPA, SL

PICUAL MOLINO TECHNICAL SHEET

Review: 2

FT-02

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 |