

**DOCUMENT****VENCHIPA, SL**MOLINO BASIL TECHNICAL
SHEET
FT-03

Review: 2

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 BASIL 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. Basil essence.

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; and Regulation 1334/2008, of the European Parliament and of the Council, of December 16, 2008, on aromas and certain food ingredients with flavoring properties used in food. 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.

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

MOLINO BASIL TECHNICAL SHEET
FT-03

Review: 2

Date: 09-01-2022

7.- NUTRITIONAL VALUE per 100 g

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		Measures			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	3,075	1.37	117	172	254	292	1752	235	1410



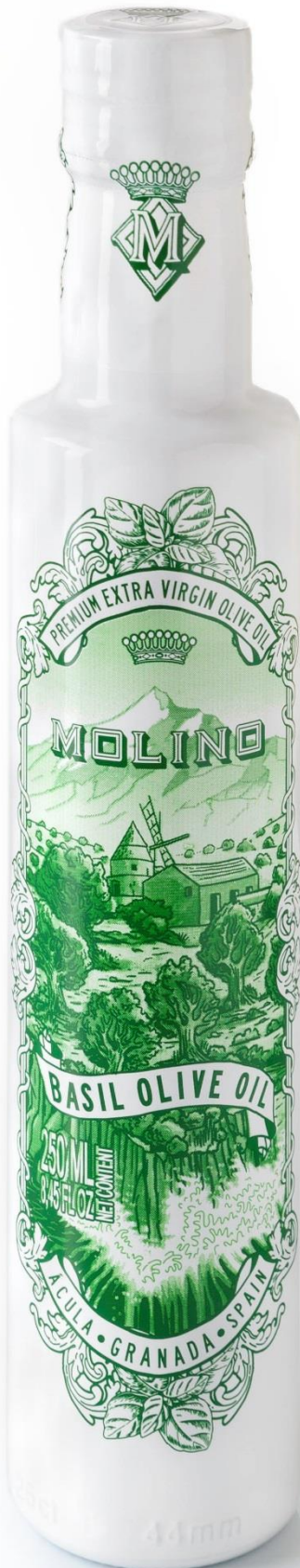
DOCUMENT

VENCHIPA, SL

MOLINO BASIL TECHNICAL
SHEET
FT-03

Review: 2

Date: 09-01-2022





DOCUMENT

VENCHIPA, SL

MOLINO BASIL TECHNICAL SHEET

Review: 2

FT-03

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