PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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General product information

Product name VP 115 Delizio Olive Oil Pomace 15 x 1L

Packaging | 15 x 1L PET-bottles in carton box

Composition | Olive oil Pomace (oil comprising exclusively oils obtained by treating the product obtained after the extraction

of olive oil and oils obtained directly from olives)

Country of origin raw materials | Spain

Intrastat / Customs code | 15100090

Shelflife | 12 months

Storage conditions (incl. transport) | Cool (<20°C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages | fruity taste and low acidity

Applications | suitable for preparing of salad dressings, mayonaise and drizzling onto salad and pasta

Organoleptic characteristics

Visual aspect | green-yellow

Taste / Odour | typical smell and taste

Physical and chemical characteristics EX Works

 Free Fatty Acids - FFA (M=282)
 | Max.
 1,00
 %

 Moisture and Volatiles
 | Max.
 0,10
 %

Peroxide value (at filling) | Max. | 15,00 mEq/kg at loading

 K232
 | Max.
 1,70

 K270
 | Max.
 2,50

 Delta K
 | Max.
 0,18

 wax
 | Max.
 350,00

GMO Declaration

Potential GMO source involved: No
Identity preserved: n.a.
GMO labeling required (EU 1830/2003): No
GMO status evidence: By Suppliers Declaration
In accordance with regulation EU nr. 1829/2003 and 1830/2003

Suitable for

mg/kg

Vegans	Yes
Vegetarians	Yes
Cœliaques	Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.

Typical fatty acid composition %

C 14:0 Myristic	< 0,03
C 18:3 Linolenic	≤1
C 20:0 Arachidic	≤ 0,6
C 20:1 Eicosenoic	≤ 0,5
C 22:0 Behenic	≤ 0,2
C 24:0 Lignoceric	≤ 0,2

In accordance with European regulation Commission Delegated Regulation (EU) 2022/2104 of 29 July 2022 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for olive oil, and repealing Commission Regulation (EEC) No 2568/91 and Commission Implementing Regulation (EU) No 29/2012

Nutrition information	Typical Value per 100 gram

Energy value (kJ)	3760
Energy value (kcal)	900
Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar / lactose (g)	0,00
of which starch (g)	0,00
Fats (g)	100,0
Saturated fat (g)	14,0
- of which trans unsaturated fat (g)	max 1
Mono unsaturated fat (g)	77,0
Poly unsaturated fat (g)	9,0
Fibres (g)	0,00
Minerals (g)	0,00
Vitamins A / D3 (μg/100g - % RDA)	0 - 0% / 0 - 0%



Glycidyl esters max. 1mg/kg (regulation EU 2023/915)

Polycyclic Aromatic Hydrocarbons (PAH)

 Benzo(a)pyrene (Bap)
 max 2 ppb

 PAH4
 max 10 ppb

In accordance with regulation EU 2023/915

Pesticides Residues

In accordance with European and French regulations – directive CE 396/2005 and modifications

Dioxins

Salt (g)

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation EU 2023/915 Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation EU 2023/915 Extraction solvents (Hexane) max 1 mg/kg

0,00

 $\textbf{HEAVY METALS} \ | \quad \text{Fe} < 0.30 \ \text{mg/kg} \ ; \ \text{CU, Ar, Pb} < 0.10 \text{mg/kg} \ ;$

In accordance with regulation EU 2023/915

Allergens information (LEDA LIST)

Ingredient	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	ı	n
Rye	•	•	n
Barley	-	-	n
Oats	•	•	n
Spelt	-	ı	n
Khorasan wheat	•	•	n
Crustaceans	-	-	n
Eggs	-	•	n
Fish	-	ı	n
Peanuts (refined groundnut oil)	•	•	у
Soybeans	-	-	n
Milk (incl. lactose)		-	n
(Tree) Nuts	-	-	n
Almond		-	n
Hazelnut	-	ı	n
Walnut	•	•	n
Cashews	-	•	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	ı	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	•	•	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs		-	n

