



Organic Extra Virgin Olive Oil
INCI: Olea Europaea (Olive) Fruit Oil
Product ID: ORGOIOLIVEEVCPN1081

Specifications

Analytical Details

Appearance:

Odor:

Free Fatty Acids (as Oleic):

Peroxide Value:

Refractive Index:

Relative Density (20 °C):

Iodine Index:

Saponification Value:

Moisture & Volatile Matter:

Insoluble Impurities:

Unsaponifiable Matter:

Total Sterol Content:

Wax Content (C40+C42+C44+C46):

Stigmastadiene Content:

Content of 2-Glyceryl Monopalmitate:

Fatty Acids Ethyl Esters:

Content of Individual Halogenated Solvent:

Content of Total Halogenated Solvents:

Absorbance at 270 nm:

Absorbance at 232 nm:

Delta K:

Difference Between Actual and Theoretical ECN

42 Triacylglycerol Content:

Specifications

Clear, Yellow to Greenish Yellow Liquid

Characteristic; Fruity

≤ 0.8%

≤ 20.0 meq/kg

1.4677 - 1.4705

0.910 - 0.916

75 - 94 Wijs

184 - 196 mg KOH/g

≤ 0.2%

≤ 0.1%

≤ 15.0 g/kg

≥ 1000 mg/kg

≤ 150 mg/kg

≤ 0.05 mg/kg

C16:0 < 14.0% / 2 P < 0.9%

C16:0 > 14.0% / 2 P < 1.0%

≤ 35 mg/kg

≤ 0.1 mg/kg

≤ 0.2 mg/kg

≤ 0.22

≤ 2.50

≤ 0.01

≤ 0.2

Fatty Acid Profile

C14:0 Myristic:

< 0.03%

C16:0 Palmitic:

7.5 - 20.0%

C16:1 Palmitoleic:

0.3 - 3.5%

C17:0 Margaric:

≤ 0.4%

C17:1 Margaroleic:

≤ 0.6%

C18:0 Stearic:

0.5 - 5.0%

C18:1 Oleic:

55.0 - 83.0%

C18:2 Linoleic:

2.5 - 21.0%

C18:3 Linolenic:

Not Specified

C20:0 Arachidic:

≤ 0.6%

C20:1 Eicosenoic:

≤ 0.4%

C22:0 Behenic:

≤ 0.2%

C24:0 Lignoceric:

≤ 0.2%

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**Trans Fatty Acid Content****C18:1 Vaccenic:** ≤ 0.05%**C18:2 T + C18:3 T:** ≤ 0.05%**Sterol & Triterpene Dialcohol Composition****Cholesterol:** ≤ 0.5%**Brassicasterol:** ≤ 0.1%**Campesterol:** ≤ 4.0%**Stigmasterol:** < Campesterol in Edible Oils**Δ7-Stigmastenol:** ≤ 0.5%**β-Sitosterol + Δ5-Avenasterol + Δ5-23-****Stigmastadienol + Clerosterol + Sitostanol +
Δ5-24-Stigmastadienol:** ≥ 93.0%**Erythrodiol & Uvaol Content:** ≤ 4.5%**Microbiological****Total Aerobic Bacteria (20 °C):** ≤ 10 cfu/g**Yeast & Mold:** ≤ 10 cfu/g**E. Coli:** ≤ 10 cfu/g**S. Aureus:** ≤ 10 cfu/g**Salmonella:** Negative / 25g**Heavy Metals****Lead:** ≤ 0.1 mg/kg**Arsenic:** ≤ 0.1 mg/kg**Iron:** ≤ 3.0 mg/kg**Copper:** ≤ 0.1 mg/kg**Shelf Life:** 2 Years**Storage:** Keep at room temperature (between 20 and 25 °C) in an inert closed container protected from light.**Date:** 05/27/2020

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