

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

Aveno NV - Nieuwelandenweg 32 /1 - 2030 Antwerpen - Belgium
 TEL: +32 3 544 18 17 - aveno@aveno.be
 VAT: BE 0864 281 282
 BE approval number: B103838



20/06/2022

General product information

Product name	VP 663	Olive oil Extra Virgin Delizio
Packaging		12 x 250 ml glass bottles in cardboard box
Composition		100% superior category olive oil obtained directly from olives (Spain) and solely by mechanical means
Country of origin raw materials		Spain
Intrastat / Customs code		15091020
Shelflife		12 months
Storage conditions (incl. transport)		Cool (<20°C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages		no pesticides used in cultivation, no single additives
Applications		Preparing salad dressings, sauces and drizzling salads 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.	0,60	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	12,00	meq/kg at loading
K232	Max.	2,50	
K270	Max.	0,22	
Delta K	Max.	0,01	
wax	Max.	150,00	mg/kg

GMO Declaration

Suitable for

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	

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 16:0 Palmitic	<20
C 16:1 Palmitoleic	<3,5
C 18:0 Stearic	<5
C 18:1 Oleic	55-83
C 18:2 Linoleic	<21

In accordance with European regulation – directive CE 2568/91 and modifications

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%
Salt (g)	0,00



Glycidyl esters max. 1mg/kg (regulation CE 290/2018)

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap)

max 2 ppb

PAH4

max 10 ppb

In accordance with regulation CE 1881/2006

Pesticides Residues

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

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 1259/2011

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 1259/2011

Extraction solvents (Hexane) max 1 mg/kg

HEAVY METALS | Fe < 0,30 mg/kg ; CU, Ar, Pb < 0,10mg/kg ;

In accordance with regulation CE 1881/2006

Allergens information (LEDA LIST)

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

