

## Commercial and merchandising denomination Pomace olive oil

**Origin: ITALY** 

Producer	VerdeOro s.r.l.	
Place of production and packing	Località Pruneto Priverno (LT) 04015, Italy	
Contact:	Quality Assurance Office	Sales Office
Name	Giovanna Mantuano	
Position	Assicurazione qualità	
Tel	+39 0773 924196/3	
Fax	+39 0773 924714	
Email	info@verdeorooil.it	verdeorosrl@verdeorooil.it

Ingredients	95% Olive Pomace Oil 5% Extra Virgin Olive Oil		
Description of the product	Oil obtained for extraction from the fruit of the olive tree (European Olea).		
Chemical-physic	Acidity		≤ 1,0 %
characteristics			$\leq$ 15 g/kg
		V	alue
Nutrition facts	Energy kc al	900kcal	
	Middle Values for 100 g of product like 7 tbsp	3765,6 kj	
	Protein	0	
	Sodium	0	
	Carbohydrates	0	
	Cholesterol	0	
	Mono unsaturated fat	60-83	
	Poly unsaturated fat	03-18	
	Saturated fat	10-20	

Created by	Approved by	Authorized by
Quality Assurance Office	Quality Assurance Manager	Industrial Manager

	Colour	Green-yellow, typical of the product
Organoleptic	Smell and taste	Sweet and characteristic of the product
characteristics	Unpleasant aftertastes	absent
	Aspect	Clear to 20° C

GMO	This product has not be obtained with the help of genetic modification techniques in accordance with EU Directive 90/200/EC, Reg. 1829/2003/EC-1830/2003CE
Gluten	Gluten-free
Allergen	This product does not contain allergen in accordance with EU Directive 2007/68/EC e 2001/12/EC.

Storage life	18/24 months since packaging date. Best before end the date indicated on the label.
Storage conditions	To keep intact the organoleptic characteristics of the product, it is advised to close firmly the bottle after the use. Keep in a cool dry place away from daylight and heat.
Technical notes	Global Standard Certification for Food Safety Version 5 (Grade A) and IFS (International Food Standard) version 5 (Higher level) released by Bureau Veritas and Accredia

Created by	Approved by	Authorized by
Quality Assurance Office	Quality Assurance Manager	Industrial Manager