



Technical Sheet

**PRODUCT:**

Organic Extra Virgin Olive Oil

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Code.-01

Date: 15/09/2012

DESCRIPTION:

Organic Extra Virgin Olive Oil is the finest quality for an Extra Virgin Olive Oil. The harvesting and processing of Organic Extra Virgin Olive Oil are part of an extremely planned process where nothing is left to luck and there is a strict control over the product to certify that everything is done in an optimum state.

The main difference between Extra Virgin Olive Oil and Organic Extra Virgin Olive Oil is the complete absence of chemical waste.

No chemical fertilizers or pesticides are used to grow our organic olives and modern harvest techniques ensure the complete absence of waste in our Organic Extra Virgin Olive Oil.

Our organic olives are grown with a strict respect and commitment with the environment.

COMPOSITION:

Organic Extra Virgin Olive Oil, Picual Olive

PRODUCTION PROCESS:**ENTRY:**

Careful recollection of the olives in our organic groves.

Visual inspection of the olives and rejection of those that do not come from the trees

If the olives come from other organic growers classification and acceptance of the documents attesting growers as registered by the CAAE and a strict inspection of the olives to ensure that the quality is correct.

Checking and confirming that such documents are valid

Once the product is accepted, it will be weighted

CLEANING :

1. Olives are taken to the stemmer, where leaves and branches will be taken away. The soil of the olives will be cleaned with drinkable water.
2. Olives will be taken to an specific hopper for organic olives and will be processed independently from conventional olives.

MILLING

1. Olives are taken from the Hopper to the stainless steel mills, where they will be crushed till we get an olive paste.
2. Then the olive paste will go to a mixer, and will be treated in a temperature under 25° to get an homogeneous mass

CENTRIFUGATION:

1. The output from the mixer will go to a horizontal centrifuge. The centrifugal force will separate the oil from the pulp. Oil and water will go out of the centrifuge using different pipes
2. Clearing of the extracted oil. Oil obtained in the horizontal centrifuge will pass to the vertical centrifuge where water will be added. The centrifugal force will clean the oil from impurities.

STORAGE:

Clean oil is pumped to stainless steel tanks, where it will be kept till bottling.

BOTTLING:

1. **FILTERING:** The oil stored will be pumped going through a filter where humidities and impurities will be erased. Only products previously approved by the CAAE will be used in this step.
2. **BOTTLING.** Once filtered it will be bottled in different sizes either bulk (200, 1000 liters) or retail (250 and 500 ml). Lot, best before and producer will be perfectly visible in the label.

QUALITY CRITERIA

Our laboratory will certify the quality of our products by measuring the following parameters:

Acidity: The acidity measures different anomalies suffered by the Oil. The higher the acidity the less the quality and assimilation by human body. By European regulations it should never be higher than 0,8°. Our organic Extra Virgin Olive oils rarely go up 0,2 °

Peroxide Index: this index is used to detect the oxidation level. Oxidation produces rancidity. It will never go up of 20 meq O₂/kg

K-232 and K-270: they complete the information obtained with the Peroxide index and they measure purity. If any fatty acids different from Oleic fatty acid are present their values will go higher.

Waxes: They prove that an Organic Extra Virgin Olive Oil is genuine.

COMPONENTS

Around 99% of Organic Extra Virgin Olive Oil weight is free fatty acids and triglycerides.

Monounsaturated Fatty Acids	Palmitoleic (C16:1) 0,3 to 3% Oleic (C18:1) 61 to 83% A.G. Monounsaturated 61,3 to 86%
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Poliunsaturated fatty acids	Linoleic (C18:2) 2 to 18% Linolenic (C18:3) up to 1,5% A.G. Poliunsaturated 2 to 19,5%
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Saturated Fatty acids	Mirístico (C14:0) to 0,05% Palmítico (C16:0) 7 to 18% Esteárico (C18:0) 0,5 to 5% Aráquico (C20:0) up to 0,5% A.G. Saturated 7,5 to 23,5%
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STORAGE

Best kept at room temperature always ranging between 18 and 25° degrees. It is advisable to keep away from sunlight that might trigger some oxidative processes.

LOGISTC DATA

Size	Bottles/ Box	Boxes/ Pallet	Layers	Weight per Case	Weight per pallet kg.	Size Per case	Size per pallet
Traditional							
250 ml	24	78	6	12	970	340x230x250	100x120x167
500 ml	18	70	5	16	1.120	396x200x295	100x120x163
Gourmet							
500 ml	12	105	5	11,5	1207,5	300x230x295	100x120x155