

TORRES Y RIBELLES, S.A.

Fundada en 1914
Torres y Ribelles, S.A.Unipersonal
Código de identificación fiscal A-41004540

COMPANY WITH FOOD
SAFETY & QUALITY SYSTEM
CERTIFIED BY DNV GL
= FSSC 2200 - QUALITY =

ENVASADORES Y EXPORTADORES DE ACEITE DE OLIVA

Ctra. N IV (Madrid-Cádiz) km.555,9 41700 Dos Hermanas (Sevilla) España

<http://www.torresyribelles.com> E-Mail: info@torresyribelles.com

Teléfono +34 95 567 9010 Fax +34 95 567 9047



PRODUCT INFORMATION SHEET

SEASONING PREPARED WITH EXTRA VIRGIN OLIVE OIL & GARLIC NATURAL ESSENCE

PRODUCT NAME:		SEASONING PREPARED WITH EXTRA VIRGIN OLIVE OIL AND GARLIC NATURAL ESSENCE			
INGREDIENTS:		EXTRA VIRGIN OLIVE OIL AND GARLIC NATURAL ESSENCE		ADDITIVES: OUR SEASONINGS ARE FREE OF ADDITIVES	
SENSORIAL ANALYZE			NUTRITIONAL INFORMATION (Per 100g)		
Appearance:	Clear, limpid	NERGY:	3700 kJ / 900 kcal		
Odor:	Quite Fruity	FAT:	100 g		
Flavor:	Fruity with a faint taste of almond & a slight hint of bitterness and garlic	OF WHICH:			
Color:	Golden green	SATURATES	14 g		
Physical State:	liquid	MONO-UNSATURATES	79 g		
Consistency:	oil	POLYUNSATURATES	7 g		
Observations:	Olive oil stars solidification process and the color turns white when the temperature is lower than 10° C. It will recover its appearance at higher temperature and this doesn't affect its quality	CARBOHYDRATE:	0 g		
		OF WHICH:			
		SUGARS	0 g		
		PROTEIN	0 g		
		SALT	0 g		
		VITAMIN E	20 mg	NRV:	166%
CHEMICAL ANALYSIS					
LEGAL BASIS:	Reg (UE) 1348/2013, COI-T15-NCnº3.Rev7, RD 1477/1990, Reg (CE) 1334/2008, Reg (UE) 2015/1760, Reg EC 1130/2011				
PURITY CRITERIA			QUALITY CRITERIA		
FATTY ACIDS GAS CHROMATOGRAPHY (%)			ACIDITY (% m/m expressed in oleic acid)		
MYRISTIC	≤ 0.03		PEROXYDE VALUE (milleq. Peroxide oxygen per kg/oil)	≤ 20	
PALMITIC	7.50 – 20.00		WAXES (mg/kg)	≤ 150	
PALMITOLEIC	0.30 – 3.50		ECN 42 (difference between actual and theoretical)	≤ 0.2	
HEPTADECANOIC	≤ 0.30		SPECTROMETRY (K _{1 cm⁻¹})		
HEPTADECENOIC	≤ 0.30		K 232	NA	
ESTEARIC	0.50 – 5.00		K 270	≤ 0.22	
OLEIC	55.00 – 83.00		Δ-K	≤ 0.01	
LINOLEIC	3.50 – 21.00		FATTY ACID ETHYL ESTERS (FAEE)	NA	
LINOLENIC	≤ 1.00		OTHERS		
ARACHIC	≤ 0.60		MOISTURE AND VOLATILE MATTER (% m/m)	≤ 0.2	
GADOLEIC	≤ 0.40		INSOLUBLE IMPURITIES IN LIGHT PETROLIUM (% m/m)	≤ 0.1	
BEHENIC	≤ 0.20		2-GLYCERYL MONOPALMITATE (%)	NA	
LIGNOCERIC	≤ 0.20		UNSAAPONIFIABLE MATTER (g/kg)	≤ 15	
TRANS FATTY ACIDS (% trans fatty acids)			HALOGENATED SOLVENTS (mg/kg)	≤ 0.10	
OLEIC	≤ 0.10		TRACE METALS (mg/kg)		
LINOLEIC + LINOLENIC	≤ 0.10		IRON	≤ 3.0	
DESMETHYLESTEROLS COMPOSITION (% total sterols)			COPPER	≤ 0.1	
CHOLESTEROL	≤ 0.5		LEAD	≤ 0.1	
BRASICASTEROL	≤ 0.1		AESENIC	≤ 0.1	
CAMPESTEROL	≤ 4.0		POLYCYCLIC AROMATIC HYDROCARBONS (µg/kg)		
STIGMASTEROL	≤ Campesterol		BENZO (A) PYRENE	≤ 2.0	
Δ-7-STIGMASTENOL	≤ 0.5		Σbenzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene & chrysene	≤ 10.0	
β-SITOSTEROL	≤ 93.0		PESTICIDES RESIDUES:		
TOTAL STEROL CONTENT (mg/kg)	≤ 1000		This product complies with those maximum residue limits established by the Codex Alimentarius and UE Commission for these commodities.		
ERYTHRODIOL AND UVAOL CONTENT (% total sterol)	≤ 4.5				
STIGMASTADIENE CONTENT	NA				
OTHER FEATURES					
Ionizing Radiation:	All TORRES Y RIBELLES, S.A.'s products are free of ionizing radiations				
Nano Materials:	Torres y Ribelles, S.A. non uses nano materials in their packaging products				
Allergens:	This product is free of allergens (Reg (UE) 1169/2011, Annex II)				
GMO	All TORRES Y RIBELLES, S.A.'s products and installations are free of GMO products.				
Product declaration:	This product is suitable for kosher, halal, vegetarians and vegans				
Microbiological characteristics:	This product is according with the COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuff. Listeria Monocytogenes criteria: a _w <0,92				
Food conformity:	<p>Torres y Ribelles, S.A. and their suppliers comply with de UE regulations on food safety:</p> <p>Reg. (CE) 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EECText with EEA relevance. and its subsequent amendments,</p> <p>Reg. (UE) 400/2014, of 22 April 2014 concerning a coordinated multiannual control programme of the Union for 2015, 2016 and 2017 to ensure compliance with maximum residue levels of pesticides and to assess the consumer exposure to pesticide residues in and on food of plant and animal origin Text with EEA relevanc,</p> <p>Reg. (CE) 1881/2006, of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, Reg. (UE) 696/2014, of 24 June 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of erucic acid in vegetable oils and fats and foods containing vegetable oils and fats, Reg. (UE) 1067/2013, of 30 October 2013 amending Regulation (EC) No 1881/2006 as regards maximum levels of the contaminants dioxins, dioxin-like PCBs and non-dioxin-like PCBs in liver of terrestrial animals Reg. (UE) 835/2011, of 19 August 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs, Reg. 629/2008, of 2 July 2008 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, Reg. (UE) 420/2011 of 29 April 2011 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, Reg. (UE) 488/2014 of 12 May 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium in foodstuff</p>				