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Specification Sheet

Revised: 01/11/2017

Label Ingredients Statement:

Extra Virgin Olive Oil

Product Description: Full bodied, imported extra virgin olive oil is a product that has a powerful flavor but is smooth and sweet with no bitterness or acrid after taste. It is first pressed using expeller methods. It is the edible oil obtained by the mechanical expression of the naturally occurring oils from the clean, wholesome fruit of the olive tree, (olea europaea), producing an oil having a light to moderate flavor intensity. Solvent extracted oils, or oils obtained by any other means other than mechanical expressing shall not be used.

Rich in monounsaturated fats	Lowers blood sugar levels and blood pressure
Used in salad dressings	Healthy balance between omega 6 fats and omega 3 fats
Used in skin care products	Lowers cholesterol levels in the blood

Allergen Disclosure

Statement: Extra Virgin Olive Oil does not contain any of the following allergens, sensitive ingredients, or restricted ingredients:

Peanut/peanut products	Milk/milk products
Egg/egg products	Fish/fish products
Shellfish/shellfish products	Mollusks
Nuts/nut products	Soy/soybeans/soy products
Other legumes	Wheat/wheat products
Gluten	Lecithin
Animal fat/oil	Hydrolyzed animal protein
Hydrolyzed vegetable protein	Yeast Extract
BMA	Monosodium Glutamate
FD&C colors	BHT
Food Starch	Natural Colors
	Maltodextrin

Storage: Store in a cool, dry place (50F to 68F optimum) away from heat and oxidizers.

Shelf Life: Shelf life is 24 months from date of production. OOM guarantees a minimum of 12 months.

Sewer Sludge and Irradiation Statement: Our Products are food grade and have not had any contact with sewage sludge or radiation.

Applications For Product: This product is used in the food industry as well as for use in skin care products.

Country of Origin: Italy, Spain, Greece, Turkey, Morocco, Tunisia, Argentina, Australia, Chile, Mexico, Uruguay, USA.

The actual country of origin for a specific product along with the Certificate of Analysis can be requested.

Extra Virgin Olive Oil Nutrition Facts

?? Servings Per Container	
Serving Size	1 tbsp (14g)
Amounts Per Serving	
Calories	120
% Daily Value*	
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Added Sugars g	
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Extra Virgin Olive Oil

14% Saturated Fat
 73% Monosaturated Fat
 11% Polyunsaturated Fat

USDA NDB (National Nutrition Database)

Nutrient	Unit	Value per 100.0g	Tbsp 13.5g
Proximates			
Water	g	0	0
Energy	kcal	884	119
Protein	g	0	0
Total lipid (fat)	g	100	13.5
Carbohydrate, by difference	g	0	0
Fiber, total dietary	g	0	0
Sugars, total	g	0	0
Minerals			
Calcium, Ca	mg	1	0
Iron, Fe	mg	0.56	0.08
Magnesium, Mg	mg	0	0
Phosphorus, P	mg	0	0
Potassium, K	mg	1	0
Sodium, Na	mg	2	0
Zinc, Zn	mg	0	0
Vitamins			
Vitamin C, total ascorbic acid	mg	0	0
Thiamin	mg	0	0
Riboflavin	mg	0	0
Niacin	mg	0	0
Vitamin B-6	mg	0	0
Folate, DFE	µg	0	0
Vitamin B-12	µg	0	0
Vitamin A, RAE	µg	0	0
Vitamin A, IU	IU	0	0
Vitamin E (alpha-tocopherol)	mg	14.35	1.94
Vitamin D (D2+D3)	µg	0	0
Vitamin D	IU	0	0
Vitamin K (phylloquinone)	µg	60.2	8.1
Lipids			
Fatty acids, total saturated	g	13.808	1.864
Fatty acids, total monounsaturated	g	72.961	9.85
Fatty acids, polyunsaturated	g	10.523	1.421
Cholesterol	mg	0	0
Other			
Caffeine	mg		0

Organoleptic Characteristics:

Appearance/Clarity	Transparent, light green to green
Flavor/Odor	
Color (Lovibond) Red	4.3
Color (Lovibond) Yellow	70

Typical Analysis Ranges:

Free Fatty Acid (% m/m expressed in oleic acid)	<0.8%
Moisture	≤0.2
Peroxide Value	≤20 mg/kg
Iodine Value	75-94
Saponification Value	184-196
p-Anisidine Value	N/A
Cold Test	N/A
Refractive Index	(25°C) 1.466-1.489
Specific Gravity	@25°F - 0.909-0.915
Oil Stability Index(OSI)	N/A
Smoke Point	320°F-380°F
Additives	None

Typical Fatty Acid Ranges:

C 14:0 Myristic acid	Max 0.03%
C 16:0 Palmitic Acid	7.5%-20%
C 16:1 Palmitoleic Acid	0.3%-3.5%
C 17:0 Heptadecanoic Acid	Max 0.3%
C 17:1 Heptadecenoic acid	Max 0.3%
C 18:0 Stearic acid	0.5%-5%
C 18:1 Oleic acid	55%-83%
C 18:2 Linoleic acid	3.5%-21%
C 18:3 Linolenic acid	Max 1%
C 20:0 Arachidic acid	Max 0.6%
C 20:1 Gadoleic acid (eicosenoic)	Max 0.4%
C 22:0 Behenic acid	Max 0.2%
C 22:1 Erucic Acid	N/A
C 24:0 Lignoceric Acid	Max 0.2%

Registrations and Other Product Information:

CAS 8001-25-0

EINCS 232-277-0

INCL: Olea Europaea (Olive) Fruit Oil

This specification was developed with the utmost care based on up-to-date information available, but should be scrutinized by the recipient. It does not release him or her from checking the quality of goods delivered with proper diligence.