



Specification:

EXTRA VIRGIN OLIVE OIL

Page	1/3	Edition no.	1	Date of issue	04/01/2023	Made by	Bora Ceylan
Months of validity	24	Approved by	Bora Ceylan	Item no.	02.28YK.0103		
Origin	Turkey			Approval no.	04/01/2023		
Company	EKOL GIDA URUNLERI SAN. VE DIS TIC. LTD. STI. Mimar Sinan Mah. Sari Lale Sok. No:8 34075 EYUP - ISTANBUL - TURKEY						
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EXTRA VIRGIN OLIVE OIL

GENERAL DESCRIPTION

Product name	Extra Virgin Olive Oil
Description	It is the oil that is gained in the fruit of olive tree that are subject to mechanical or physical processes like just decantation, washing, filtering, centrifuging in the thermal conditions that do not have any negative effects on the fruit's natural characteristics, and it is oil that is suitable for direct consumption.
Ingredients	% 100 Olive Oil *Does not contain any allergen substance, *Olive oil structure does not have any microbiological threat and proliferation.
Origin	Turkey
Storing Conditions	2 years in the conditions that are without direct contact to the sun light and in room temperature.
Packaging	1, 2, 3 L PET Bottles ; 250 , 500,750,1000 ML Glass Bottles ; 2.5 ,3 , 3.785 , 5 ,10 ,18 LT Tins and bulk packaging like 190 KGS Drums ; 920 KGS Totes and flexytanks , tanker.
Intended Use And Location	Suitable for direct consumption in foods such as salad and/or all foods consumed by cooking and suitable for all consumers.

ORGANOLEPTIC CHARACTERISTICS

Appearance	Not include ocular foreign substances.
Colour	Green- Yellow
Taste-Smell Median of the fruity attribute Median of defect	> 0 = 0

PHYSICAL AND CHEMICAL CHARACTERISTICS

Free Acidity (%m/m oleic acid)	≤ 0,8
Moisture (%m/m)	≤ 0,2
Peroxide Value (meq gr O2/kg)	≤ 20
Absorbency In UV K 270 nm Δ K K 232	≤ 0,22 ≤ 0,01 ≤ 2,50
Alkali	Negative
Insoluble Impurities (%m/m)	≤ 0,1
Fatty Acids (%m/m) Miristic acid Palmitic acid Palmitoleic acid Heptadecanoic acid Heptadesenoic acid Stearic acid Oleic acid Linoleic acid Linolenic acid Araşidic acid Gadoleic acid Behenic acid Erucic acid Lignoseriic acid	≤ 0,03 7,5 – 20,0 0,3 – 3,5 ≤ 0,4 ≤ 0,6 0,5 - 5,0 55 – 83 2,5 – 21,0 ≤ 1,0 ≤ 0,6 ≤ 0,5 ≤ 0,2 Not include ≤ 0,2
Trans Fatty Acids (%m/m) Trans oleic acid Trans linoleic + trans linolenic acid	≤ 0,05 ≤ 0,05

Sterol Composition(%)	
Cholesterol	≤ 0,5
Brassicasterol	≤ 0,1
Campesterol	≤ 4,0*
Stigmasterol	< Camp.
Delta 7 –Stigmasteno	≤ 0,5*
Sum B-Sitosterol	≥ 93,0
Total Sterols(ppm)	≥ 1000
Eritrodiol + Uvaol (% total sterol)	≤ 4,5
Unsaponifiable Matter (g/kg)	≤ 15
Stigmastadien(ppm)	≤ 0,05
ECN 42 Difference	≤ 0,2
Fatty Acid Ethyl Esters (FAEEs) (mg / kg)	≤ 35
Content of 2-glyceryl monopalmitate	C:16:0 ≤ 14.0%; 2P ≤ 0.9% C:16:0 > 14.0%, 2P ≤ 1.0%
Benzo(a)pyrene	≤ 2 µg/kg
Benzo(a)pyrene + Benzo(a) Anthrasen+ Benzo(b)Floranthen+Chrysene	≤ 10 µg/kg
Metal Traces	

Iron mg/kg	≤ 3,0
Copper mg/kg	≤ 0,1
Heavy Metals	
Lead mg/kg	≤ 0,1
Arsenic mg/kg	≤ 0,1
Halogenated Solvents	
Each solvent detected mg/kg	≤ 0,1
Sum of solvents detected mg/kg	≤ 0,2
Pesticide Residues	Maximum limits established by the Codex Alimentarius Commission
Sugar (mg/100g)	0,00
Vitamin D (mg/100g)	0,00
Potassium (mg/100g)	0,00

Reference:

- Turkish Standard of Edible Olive Oil TS 341
- Turkish Food Codex Standards for olive oils and Olive Pomace Oils.
- International Olive Council COI/T.15/NC no.3
- Commission Regulation (EC) No 61/2011 of 24 January 2011 (amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and oliveresidue oil and on the relevant methods of analyses
- Codex Standards for olive oils and Olive Pomace Oils CODEX STAN 33-1981(Rev.2-2003)(Amending 1-2009)
- Turkish food codex regulation on microbiological criteria (Law of Authorization: 5996 Official Gazette of Publication: 29.12.2011-28157 3. Edt.)
- The products are produced in accordance with regulations of Food Safety, Quality Management System and Halal regulation