


Olio di extra vergine di oliva/Extra Virgin Olive oil				
Descrizione prodotto/Product Description:	Olio d'oliva di categoria superiore ottenuto direttamente dalle olive e unicamente mediante procedimenti meccanici / Superior category olive oil obtained directly from olives and solely by mechanical means			
Marchio/Brand:	SALVADORI 1L			
Codice EAN/Ean Code	8008460901488			
Codice Prodotto (sleeve)/Product code (sleeve)	PFSAL00171			
Origine/Origin:	UE/NON UE - EU/NON EU			
Colore/Color:	Verde/Green			
Odore/Smell:	Tipico dell'olio extra vergine di oliva/ Specific of Extra virgin olive oil			
Caratteristiche organolettiche/ Organoleptic assessment	Gusto irreprensibile e privo di difetti: la mediana dei difetti = 0 e la mediana del fruttato > 0/ Faultless taste: Median of defects = 0 and median of fruity >0.			
Caratteristiche chimiche/Chemical Characteristics				
	U.d.M./U.M.	Limiti/Limits (*)	Limiti/Limits	Metodo Impiegato/Used method
Acidità (oleica)/Total acidity	%	≤0,6	≤0,8	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Numero di perossidi/Peroxide number	meqO ₂ /Kg.	≤15	≤20	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Stigmastadiene/Stigmastadiene	mg/Kg		≤0,05	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Etil Esteri degli acidi grassi/Fatty acid Ethyl esters	mg/Kg		≤35	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Differenza ECN42/max difference ECN42			≤0,2	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
2 gliceril monopalmitato/content of 2-glycerol monopalmitate	%	C:16:0≤14%;2P≤0,9%		Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Cere/Waxes (C42+C44+C46)	mg/Kg		≤150	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Cere/Waxes (C40+C42+C44+C46)	mg/Kg		≤250	COI/T.15/NC No 3/Rev. 11 July 2016
Esame spettrofotometrico in UV/Ultraviolet spectrumphotometric test				
	U.d.M./U.M.	Limiti/Limits (*)	Limiti/Limits	Metodo Impiegato/Used method
K232	nm		≤2,50	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
K270	nm		≤0,22	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
delta k	nm		≤0,01	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Composizione degli acidi grassi/Fatty acids content				
	U.d.M./U.M.	Limiti/Limits (*)	Limiti/Limits	Metodo Impiegato/Used method
Acido Miristico/Myristic Acid	%		≤ 0,03	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095)
Acido Palmitico/Palmitic Acid	%		7,50 - 20,00	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Palmitoleico/Palmitoleic Acid	%		0,30 - 3,50	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Eptadecanoico/Heptadecanoic Acid	%		≤ 0,40	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Eptadecenoico/Heptadecenoic Acid	%		≤ 0,60	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Stearico/Stearic Acid	%		0,50 - 5,00	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Oleico/Oleic Acid	%		55,00 - 83,00	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido linoleico/Linoleic Acid	%		2,50 - 21,00	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Linolenico/Linolenic Acid	%		≤ 1,00	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Arachico/Arachidic Acid	%		≤ 0,60	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Eicosenoico/Eicosenoic Acid	%		≤ 0,50	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Beenico/Behenic Acid	%		≤ 0,20	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acido Lignoceroico/Lignoceric Acid	%		≤ 0,20	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Acidi grassi trans/Fatty trans acid				
	U.d.M./U.M.	Limiti/Limits (*)	Limiti/Limits	Metodo Impiegato/Used method
Somma isomeri transoleici/Sum of the translinoleic isomers	%		≤ 0,050	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
Somma is.translinol.+translinolen./Sum of the translinoleic and translinolenic isomers	%		≤ 0,050	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016

Composizione sterolica/Sterol content																																					
	U.d.M./U.M.	Limiti/Limits (*)	Limiti/Limits	Metodo Impiegato/Used method																																	
Colesterolo/Cholesterol	%		≤ 0,50	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
Brassicasterolo/Brassicasterol	%		≤ 0,10	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
Campesterolo/Campesterol	%		≤ 4,0	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
Stigmasterolo/Stigmasterol	%		< Camp.	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
β-Sitosterolo/β-sitosterol	%		≥ 93,0	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
Δ7-Stigmastenolo/Stigmastenol	%		≤ 0,50	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
Steroli totali/total sterols	mg/Kg		≥ 1000	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
Eritrodiole+uvaolo/Erythrodiole+uvaol	%		≤ 4,5	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016																																	
(*) Caratteristiche chimico-fisiche che Oleificio Salvadori garantisce al momento del confezionamento./Chemical-physical characteristics that Salvadori assures when bottling.																																					
Caratteristiche Microbiologiche/Microbiological characteristics																																					
Viene ritenuta nulla la possibilità della crescita incontrollata di microrganismi essendo quasi nullo il contenuto in acqua degli oli alimentari e praticamente assenti da sostanze organiche indispensabili allo sviluppo microbico/ The possibility of an out of control microorganisms development is considered as equal to zero; in fact in the edible oils nor the water neither other substances necessary to the microbes are present.																																					
Allergeni/Allergens																																					
Non contiene allergeni / Not contains allergens																																					
Conservazione/Storage																																					
Temperatura/Temperature:	10°C - 20°C																																				
Modalità di conservazione/Conservation mode:	conservare in luogo fresco e lontano dalla luce/keep in a cool place away from light																																				
Certificazioni/Certifications																																					
BRC - Grade AA																																					
FSMA - BRC Addendum																																					
IFS - Higher Level																																					
ISO 9001:2015																																					
Tabella nutrizionale/Nutrition Facts																																					
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 33%;">DICHIAZIONE NUTRIZIONALE</th> <th style="width: 33%;">NUTRITION DECLARATION</th> <th style="width: 34%;"></th> </tr> </thead> <tbody> <tr> <td>valori medi per</td> <td>typical value for</td> <td>100 g</td> </tr> <tr> <td>energia</td> <td>energy</td> <td>3700kJ 900kcal</td> </tr> <tr> <td>grassi</td> <td>fat</td> <td>100 g</td> </tr> <tr> <td>di cui</td> <td>of which</td> <td></td> </tr> <tr> <td>- acidi grassi saturi</td> <td>-saturates</td> <td>15 g</td> </tr> <tr> <td>carboidrati</td> <td>carbohydrate</td> <td>0g</td> </tr> <tr> <td>di cui</td> <td>of which</td> <td></td> </tr> <tr> <td>—zuccheri</td> <td>—sugars</td> <td>0g</td> </tr> <tr> <td>proteine</td> <td>protein</td> <td>0g</td> </tr> <tr> <td>sale</td> <td>salt</td> <td>0g</td> </tr> </tbody> </table>					DICHIAZIONE NUTRIZIONALE	NUTRITION DECLARATION		valori medi per	typical value for	100 g	energia	energy	3700kJ 900kcal	grassi	fat	100 g	di cui	of which		- acidi grassi saturi	-saturates	15 g	carboidrati	carbohydrate	0g	di cui	of which		—zuccheri	—sugars	0g	proteine	protein	0g	sale	salt	0g
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Responsabile/Responsible:	Responsabile Qualità/Quality Manager Costanza Salvadori																																				
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