

**OLIO EXTRA VERGINE DI OLIVA 5L VILLA CHIECI****Descrizione Prodotto** Olio extra vergine di oliva

Origine Prodotto italiano

Marchio VILLA CHIECI

Qualità non filtrato

Formato 5 Litri

Codice PFVCI00006 - LU  
PFVCI00011 - FI**Bottiglia** lattina 5L IMLAT00059**Tappo** P2K Bianco in plastica IMTAP00001 - LU  
Bianco foro 42 IMTAP00002 - FI

Codice EAN 8008460070146

**Scadenza** 12 mesi

Composizione lotto CAMPAGNA OLEARIA + GG/MM/AA (A-B)

esempio C. 2019/2020 23/11/20 (B)

posizione a getto d'inchiostro sul coperchio

**Cartone** Wrap anonimo con finestra L05 IMCAR00185

Alveare N/A

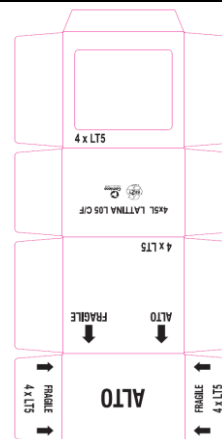
Quantità per cartone 4

Lotto **4X5LT. GG/MM/AA**

Misure cm 31x24,4x31,9

Peso lordo kg 20,61

Peso netto kg 18,32

**Pallet** 80x120 EPAL


composizione pallet 12 x 4

cartoni per pallet 48 cs/plt

peso lordo kg 1010

altezza pallet cm 142,6

Olio di extra vergine di oliva/Extra Virgin Olive oil				
<b>Descrizione prodotto/Product Description:</b>	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.			
<b>Marchio/Brand:</b>	VILLA CHIECI SL LATTA			
<b>Codice EAN/Ean Code</b>	8008460070146			
<b>Codice Prodotto/Product code</b>	PFVCI00006 - LU PFVCI00011 - FI			
<b>Origine/Origin:</b>	olive raccolte e frante in Italia/olives grown, picked, pressed and bottled in Italy.			
<b>Colore/Color:</b>	Verde/Green			
<b>Odore/Smell:</b>	Tipico dell'olio extra vergine di oliva/ Specific of Extra virgin olive oil			
<b>Caratteristiche organolettiche</b>	gusto irreprensibile e privo di difetti: la mediana dei difetti = 0 e la mediana			
<b>Organoleptic assessment</b>	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
<b>Acidità (oleica)/Total acidity</b>	%	≤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
<b>Numero di perossidi/Peroxide number</b>	meqO <sub>2</sub> /Kg.	≤15	≤20	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Stigmastadiene/Stigmastadiene</b>	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
<b>Etil Esteri degli acidi grassi/Fatty acid Ethyl esters</b>	mg/Kg		≤35	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Differenza ECN42/ max difference ECN42</b>			≤0,2	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>2 gliceril monopalmitato/content of 2-glyceril monopalmitate</b>	%	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
<b>Cere/Waxes (C42+C44+C46)</b>	mg/Kg		≤150	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Cere/Waxes (C40+C42+C44+C46)</b>	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
<b>K232</b>	nm		≤2,50	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>K270</b>	nm		≤0,22	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>delta k</b>	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
<b>Acido Miristico/Myristic Acid</b>	%		≤ 0,03	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095)
<b>Acido Palmitico/Palmitic Acid</b>	%		7,50 - 20,00	COI/T.15/NC No 3/Rev. 11 July 2016
<b>Acido Palmitoleico/Palmitoleic Acid</b>	%		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
<b>Acido Eptadecanoico/Heptadecanoic Acid</b>	%		≤ 0,40	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Acido Eptadecenoico/Heptadecenoic Acid</b>	%		≤ 0,60	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Acido Stearico/Stearic Acid</b>	%		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
<b>Acido Oleico/Oleic Acid</b>	%		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
<b>Acido linoleico/Linoleic Acid</b>	%		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
<b>Acido Linolenico/Linolenic Acid</b>	%		≤ 1,00	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Acido Arachico/Arachidic Acid</b>	%		≤ 0,60	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Acido Eicosenoico/Eicosenoic Acid</b>	%		≤ 0,50	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Acido Beenico/Behenic Acid</b>	%		≤ 0,20	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Acido Lignoceroico/Lignoceric Acid</b>	%		≤ 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
<b>Somma isomeri transoleici/Sum of the translinoleic isomers</b>	%		≤ 0,050	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016
<b>Somma is. translinol.+translinolen./Sum of the translinoleic and translinolenic isomers</b>	%		≤ 0,050	Reg CEE 2568/91 e succ. mod. (Reg. UE 2016/2095) COI/T.15/NC No 3/Rev. 11 July 2016

<b>Composizione sterolica/Sterol content</b>																																					
	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																																	
Δ <sup>7</sup> -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																																	
Eritrodiolo+uvaolo/Erythrodiol+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.																																					
<b>Caratteristiche Microbiologiche/Microbiological characteristics</b>																																					
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.																																					
<b>Allergeni/Allergens</b>																																					
Non contiene allergeni / Not contains allergens																																					
<b>Conservazione/Storage</b>																																					
Shelf life:	12 mesi/months vita residua alla consegna min 90% del TMC/residual shelf life when delivery equal to the 90% of the expiry date																																				
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																																				
<b>Certificazioni/Certifications</b>																																					
BRC - Grade AA																																					
FSMA - BRC Addendum																																					
IFS - Higher Level																																					
ISO 9001:2015																																					
<b>Tabella nutrizionale/Nutrition Facts</b>																																					
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 30%;">DICHIARAZIONE NUTRIZIONALE</th> <th style="width: 30%;">NUTRITION DECLARATION</th> <th style="width: 40%;"></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>					DICHIARAZIONE 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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