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ARGENTINIAN EXTRA VIRGIN OLIVE OIL MATERIAL SPECIFICATIONS

PRODUCT DESCRIPTION: Full-bodied, imported Extra Virgin Olive Oil. This oil has a powerful flavor but is smooth and sweet with no bitterness or acid after-taste. This product is first pressed using expeller methods.

STORAGE: Store in a cool dry place (50 to 68 degrees F optimum) away from heat and oxidizers. Properly stored unopened containers have an expected shelf life of up to 12 months

TYPICAL ANALYSIS

Free acidity (% m/m expressed in oleic acid)	≤	.8
Absorbtion in ultra-violet:		
at 270 nm	≤	0.22
delta K	≤	0.01
at 270 nm after passage through alumina	≤	0.11
Peroxide Value	≤	20
Specific Gravity		.910 - .920
Fatty Acid Composition (% m/m methyl esters)		
C14:0 Myristic acid		0.0 - 0.05
C16:0 Palmitic acid		7.5 - 20.0
C16:1 Palmitoleic acid		0.3 - 3.5
C17:0 Heptadecanoic acid		0.0 - 0.3
C17:1 Heptadecenoic acid		0.0 - 0.3
C18:0 Stearic acid		0.5 - 5.0
C18:1 Oleic acid		55.0 - 83.0
C18:2 Linoleic acid		3.5 - 21.0
C18:3 Linolenic acid		0.0 - 0.9
C20:0 Arachidic acid		0.0 - 0.6
C20:1 Gadoleic acid (eicosenoic)		0.0 - 0.4
C22:0 Behenic acid		0.0 - 0.2
C24:0 Lignoceric acid		0.0 - 0.2
Maximum difference between the real and theoretical ECN 42 content	≤	0.3

Argentinian Extra Virgin Olive Oil cont'd

Trans Fatty Acid Content (%)

Extra Virgin Olive Oil has 0 percent Trans Fatty Acid per serving size

C18:1T	≤	0.05
C18:2T + C18: 3T	≤	0.05

Saturated fatty acid content in the 2 position in the tryglycerides: sum of the palmitic and stearic acids (%)	≤	1.5
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Sterol Composition:

individual sterols (% of total sterols):

cholesterol	≤	0.5
brassicasterol	≤	0.1
campesterol	≤	4.0
stigmasterol	<	campesterol
delta-7 stigmastenol	≤	0.5
beta-sitosterol (apparent)	≥	93

total sterols (mg/100g)	≥	1000
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Erythrodiol + uvaol (% of total sterols)	≤	4.5
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Steroidal hydrocarbons

Stigmastadienes (ppm)	≤	0.15
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Wax content (mg/kg)

C40 + C42 + C44 + C46	≤	250
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