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POMACE OLIVE OIL, refined
MATERIAL SPECIFICATIONS

PRODUCT DESCRIPTION: Pomace Olive Oil is obtained by a repeated pressing and extraction of virgin olive oil press cake. The subsequent refining (deacidifying, filtration, bleaching, vaporizing) produces an oil light in color and neutral odor and taste. Producing countries are the Mediterranean.

STORAGE: Store in a cool dry place (50 to 68 degrees F optimum) away from heat. Properly stored unopened containers have an expected shelf life of up to 18 months.

TYPICAL ANALYSIS

Free acidity (% m/m expressed in oleic acid)		≤	1.0
Absorbtion in ultra-violet:			
at 270 nm		≤	1.70
delta K		≤	0.18
232 nm		≤	2.50
Peroxide Value		≤	15
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
C18:0	Stearic acid		0.5 - 5.0
C18:1	Oleic acid		55.0 - 85.0
C18:2	Linoleic acid		3.5 - 21.0
C18:3	Linolenic acid		0.0 - 1.5
C20:0	Arachidic acid		0.0 - 0.7
C20:1	Gadoleic acid (eicosenoic)		0.0 - 0.4
C22:0	Behenic acid		0.0 - 0.3
C24:0	Lignoceric acid		0.0 - 0.2
Maximum difference between the real and theoretical ECN 42 content		≤	0.5
Trans Fatty Acid Content (%)			
Pomace Olive Oil has 0 percent Trans Fatty Acid per serving size			
C18:1T		≤	0.40
C18:2T + C18: 3T		≤	0.35
Saturated fatty acid content in the 2 position in the tryglycerides: sum of the palmitic and stearic acids (%)		≤	2.2

Sterol Composition:

individual sterols (% of total sterols):			
cholesterol		≤	0.5
brassicasterol		≤	0.2
campesterol		≤	4.0
stigmasterol		<	campesterol
delta-7 stigmastenol		≤	0.5
beta-sitosterol (apparent)		≥	93
total sterols (mg/100g)		≥	1600
Erythrodiol + uvaol (% of total sterols)		≤	4.5
Steroidal hydrocarbons			
	Stigmastadienes (ppm)	≤	120

PRODUCT: OLIVE OIL, POMACE

at and oxidizers.
up to 12 months