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**PURE OLIVE OIL**  
**MATERIAL SPECIFICATIONS**

**PRODUCT DESCRIPTION:** Our imported Pure Olive Oil is made with **A Refined Olive Oil** with **10% Extra Virgin Olive Oil** for added flavor (we have the facilities to add more Extra Virgin upon request). The resulting oil is golden in color with a full-bodied flavor.

**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)		≤ 1.0
Absorbtion in ultra-violet:		
	≤	0.90
	≤	0.15
	≤	2.50
Peroxide Value	≤	15
Specific Gravity		.910 - .920
Fatty Acid Composition (% m/m methyl esters)		
C14:0		0.0 - 0.05
C16:0		7.5 - 20.0
C16:1		0.3 - 3.5
C17:0		0.0 - 0.3
C17:1		0.0 - 0.3
C18:0		0.5 - 5.0
C18:1		55.0 - 83.0
C18:2		3.5 - 21.0
C18:3		0.0 - 0.9
C20:0		0.0 - 0.6
C20:1		0.0 - 0.4
C22:0		0.0 - 0.2
C24:0		0.0 - 0.2
Maximum difference between the real and theoretical ECN 42 content	≤	0.4

Pure Olive Oil cont'd

Trans Fatty Acid Content (%)

Pure Olive Oil has 0 percent Trans Fatty Acid per serving size

C18:1T	≤	0.20
C18:2T + C18: 3T	≤	0.30

Saturated fatty acid content in the 2 position in the tryglycerides: sum of the palmitic and stearic acids (%)	≤	1.8
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Sterol Composition:

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

total sterols (mg/100g)	≥	100
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Erythrodiol + uvaol (% of total sterols)	≤	4.5
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Steroidal hydrocarbons	≤	50
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Wax content (mg/kg)	≤	350
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**PRODUCT: OLIVE OIL, PURE**