



huiles & condiments

TECHNICAL SPECIFICATIONS: Olive oil and fresh lime

- **PRODUCT TRADE NAME:** Olive oil and fresh lime
- **CLASSIFICATION UNDER CURRENT LEGISLATION :** Extra virgin olive oil and fresh limes.
- **TRADEMARK:** DO / D-OLIVA
- **ORIGIN OF THE OLIVE:** Olives sourced from farms in the provinces of Seville and Malaga.
- **DESCRIPTION:** Superior quality olive oil obtained directly from olives and solely through mechanical processes. Simultaneous grinding of olives with whole limes in a portable micro-oil mill.
- **COMPOSITION (INGREDIENTS) :** Extra Virgin Olive Oil from the Hojiblanca variety and whole natural limes without any additives.
- **PHYSICO-CHEMICAL CHARACTERISTICS :**
 - Acidity (% oleic acid): Max. 0.2%
 - Peroxide Index (meq/Kg): 2
 - Waxes (C42 + C44 + C46): <40 mg/kg
 - Waxes (C40 + C42 + C44 + C46): 49 mg/kg
 - K268: 0.11
 - K232: 1.57
 - Organoleptic evaluation: 4.8
- **PACKAGING CENTER:** Packaging: La Rinkona; 12 Avenue Del Olivar, 29310 Villanueva de Algaidas (Málaga)
- **LABELING INTENDED FOR FINAL CONSUMPTION:**
 - **PRODUCT NAME:** Extra virgin olive oil and fresh limes.
 - **OIL CATEGORY INFORMATION:** Superior category olive oil obtained directly from olives and solely through mechanical processes.
 - **COUNTRY OF ORIGIN:** SPAIN
 - **SPECIAL STORAGE CONDITIONS:** Keep away from heat and light (specific to olive oil)
 - **COMPANY IDENTIFICATION:** DOLIVA SPAIN SL; 9 Rue Nueva, 29601 Marbella
 - **NET QUANTITY:** 100 ml, 250 ml, 500 ml.
 - **DATE MARKING:** Best consumed before the end of: (indication of month and year) month/xx
 - **LOT:** Six digits:
 - The first 2 digits: packaging order within the current week.
 - The next 2 digits: week of the current Julian year.
 - The last 2 digits: last two digits of the packaging year.

• **NUTRITIONAL INFORMATION:**

NUTRITIONAL INFORMATION (average values per 100 g)
Energy value: 3389 kj (824kcal)
Fats: 91,6g g of which: Saturated: 14,01g
Carbohydrates: 0 g of which: Sugars: 0 g Dietary fiber: 0 g
Protein: 0 g
Salt: 0 g

- **STORAGE CONDITIONS:** Store in a cool, dry place, away from strong odors and sources of contamination. Protect from light.
- **TRANSPORT CONDITIONS:** Vehicle container prepared for this purpose. Do not mix with non-food products. Packaging elevated off the ground.
- **INTENDED FINAL DESTINATION FOR THE PRODUCT:** Final consumer.
- **BEST BEFORE DATE:** Twelve months (national and export).
- **LOGISTICS:** Consumer units: made up of packaging in 500 ml, 250 ml, and 100 ml cans with a tamper-proof monobloc plastic cap and polypropylene labeling.
 - **Grouping:**
 - 500 ml: 10 cans in a printed corrugated cardboard box glued with hot glue dots.
 - 250 ml: 15 cans in a printed corrugated cardboard box glued with hot glue dots.
 - **European Pallet:**
 - 500 ml: 80 boxes per pallet (800 cans of 500 ml) grouped in 5 layers of 16 boxes each, shrink-wrapped with stretch polyethylene. Approximate gross weight 450 kilograms.
 - 250 ml: 90 boxes per pallet (1350 cans of 250 ml) grouped in 6 layers of 15 boxes each, shrink-wrapped with stretch polyethylene. Approximate gross weight 450 kilograms.
- **EAN 13 :** 250 ml.: 1698158650216 // 500 ml.: 1698158394264

- **USAGE INSTRUCTIONS:** It can be consumed directly and/or used in cooking, suitable for both raw consumption and thermal cooking.
- **ALLERGENS :** Does not contain allergens.

PRODUCT	INGREDIENTS	POSSIBILITY OF CROSS-CONTAMINATION
CEREALS CONTAINING GLUTEN	NO	NO
CRUSTACEANS AND/OR CRUSTACEAN PRODUCTS	NO	NO
FISH AND/OR FISH PRODUCTS.	NO	NO
EGGS AND/OR EGG PRODUCTS	NO	NO
MILK AND/OR DERIVATIVES	NO	NO
SHELLFISH AND/OR SHELLFISH PRODUCTS	NO	NO
NUTS AND DERIVATIVES	NO	NO
LUPINS AND DERIVATIVES	NO	NO
SOY AND/OR SOY PRODUCTS	NO	NO
CELERY AND/OR DERIVED PRODUCTS	NO	NO
MUSTARD AND/OR DERIVED PRODUCTS	NO	NO
SESAME SEEDS AND/OR SESAME SEED PRODUCTS	NO	NO
SULPHUR DIOXIDE AND/OR SULFITES	NO	NO
MOLLUSCS AND/OR MOLLUSC PRODUCTS	NO	NO

- **ADDITIONAL STATEMENTS:**

- Does not contain parasites, undesirable microorganisms, pesticides, or toxic, decomposed, or foreign substances that cannot be reduced to an acceptable level through normal classification and/or processing (Regulation (EC) 852/2004 and Regulation 1881/2006) (Regulation 396/2005 and amendments).

- For its manufacture, processing, and storage, the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3 (1997) of Codex) has been followed.
- Does not originate from Genetically Modified Organisms (GMOs).
- The product is not within the scope of Regulations (EC) 1829/2003 (GMO food and feed) and (EC) 1830/2003. That is, it does not contain and is not composed of GMOs, has not been produced from GMOs, and does not contain ingredients produced from GMOs. Therefore, it is not subject to the specific labeling requirements established by the mentioned regulation.
- No changes will be made to the supplied product without prior notification to the customer.