

## TECHNICAL SPECIFICATIONS: Olive oil flavored with WASABI

- **PRODUCT TRADE NAME:** Olive oil flavored with wasabi.
- **CLASSIFICATION UNDER CURRENT LEGISLATION :** Prepared condiment.
- **TRADEMARK:** DO / D-OLIVA
- **COMPOSITION (INGREDIENTS) :** Extra virgin olive oil; wasabi flavor.
- **DESCRIPTION:** Receiving the oil (obtained solely from the fruit of the olive tree through mechanical processes under conditions, including thermal, that do not alter the oil, and having undergone no treatment other than washing, decanting, centrifugation, and filtering) at room temperature and stored in a tank; wasabi aroma is added for blending. It is then packaged in various approved formats and stored in the finished goods warehouse until shipment.
- **LABELING INTENDED FOR FINAL CONSUMPTION:**
  - **PRODUCT NAME:** Olive Oil flavored with WASABI
  - **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.
- **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).
- **PACKAGING:** 250 ml and 500 ml bottles.
- **USAGE INSTRUCTIONS:** It can be consumed directly and/or used in cooking, suitable for both raw consumption and thermal cooking.
- **MICROBIOLOGICAL LIMITS:**
  - *Listeria monocytogenes* ≤ 100 cfu/g.

• **PHYSICOCHEMICAL CHARACTERISTICS:**

- Melamine ..... ≤ 2.5 (mg/kg)
- Erucic acid ..... ≤ 50 (g/kg)
- Lead ..... ≤ 0.1 (mg/kg)
- Tin ..... ≤ 200 (mg/kg)
- Glycidyl esters of fatty acids expressed as glycidol ..... ≤ 1000 (µg/kg)
  - Sum of dioxins and furans (WHO PCDD/F EQT) ..... ≤ 0.75 pg/g fat
  - Sum of dioxins, furans, and dioxin-like PCBs (WHO PCDD/FPCB EQT) (32) ... ≤ 1.25 pg/g fat
  - Sum of PCB28, PCB52, PCB101, PCB138, PCB153, and PCB180 (IEM-6) ... ≤ 40 ng/g fat
- Benzo(a)pyrene ..... ≤ 2.0 (µg/kg fresh weight)
- Sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene, and chrysene ... ≤ 10.0 (µg/kg)

- **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



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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, unwanted 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 production, processing, and storage, the Codex Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3 (1997)) has been followed.
- Does not come from Genetically Modified Organisms (GMOs).
- Non-irradiated product.