



## EXTRA VIRGIN OLIVE OIL 100% ITALIAN

### 1) DENOMINAZIONE DEL PRODOTTO:

**1.1.DESCRPTION:**  
Extra Virgin Olive Oil 100% Italian

### 2) COMPOSITION

**2.1.CULTIVAR**  
Extra Virgin Olive Oil 100% Italian

### 3) CHARACTERISTICS OF THE FINISHED PRODUCT

#### 3.1.ORGANOLEPTIC CHARACTERISTICS

**Color:** Yellow/Green  
**Bouquet:** Full fragrance of aromas  
**Taste:** Delicately fruity

#### 3.2.PHYSICAL AND CHEMICAL CHARACTERISTICS:

Liquid fat derived from the pressing of olives. It is composed of:

- FREE OLEIC ACID 30/70 % (All.II Reg.CE 2568/91 and s.m.i.)
- LINOLEIC ACID 5/15%
- STEARIC ACID 1/4%
- ALKYLESTERS <75% ppm (COI T.20\* / Doc.n.28 2009)

#### 3.3.MICROBIOLOGICAL CHARACTERISTICS

(microbiological parameters characterising the product from the point of view of hygiene and health and their tolerances):  
The danger of contamination is almost absent as oils are not a substrate of species pathogenic to humans because they lack water, of carbohydrates, nitrogenous substances and other growth factors.

### 4) SHELF-LIFE OF THE PRODUCT

How to indicate on the package and storage period The package is marked with the following words:

- Store in a cool place, away from heat sources and away from light.
- Preferably to be consumed by:
- Lot:

### 5) LABELLING

#### 5.1.DESCRPTION OF SALE

100% Cold Italian Extra Virgin Olive Oil

#### 5.2.INGREDIENTS, (IN DESCENDING ORDER)

100% Cold Italian Extra Virgin Olive Oil

#### 5.3.PRODUCTION BATCH

(description and indication of packaging)

Two methods are used to create the production batch:

Example LOT: L206821 (first methodology)

2068: date of bottling of the oil (20/06/2008)

2: Simplify the bottle code

1: Simplify the cap code

Example LOT: 1A0608 (second methodology)

1: Identify the 3 variable elements: Oil lot

Cap code

Bottle code

A, B and C identify the period of the date of bottling of the oil.

A (the first decade); B (the second decade); C (the third decade).

#### 5.4.STORAGE TEMPERATURE

Store in a cool place, away from heat sources and away from light, room temperature max: 27 °C

#### 5.5.PRODUCED AND PACKAGED BY:

OIL MILL CASSESE S.R.L.

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72029 Villa Castelli (BR)

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### 6) PACKAGING

characteristics of the container, type of material and/or packaging.

Lt. 0,250; Lt. 0,500; Lt. 0,750; Lt. 1 - Lt. 3; Lt.5

#### 6.1.FOOD SUITABILITY OF PACKAGING

The indicated materials are suitable for food use and are accompanied by a data sheet held by us.

### 7) LABELLING OF ALLERGENS

Pursuant to current legislation (Annex IIIa Directive 2003/89/EC and D. Lgs No. 114 of 8/2/2006 Section III) states that in this product there are no allergens required by Community and national legislation.

8) On each Lot there is a Certificate of Analysis in respect of the current regulations on food security in reference to Reg.CE and COI.

FRANTOIO OLEARIO CASSESE S.r.l.  
(CEO Giovanni Casseese)

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