



EXTRA VIRGIN OLIVE OIL 100% COLD ITALIAN

1) DENOMINAZIONE DEL PRODOTTO: 40° PARALLELO

1.1.DESCRPTION:

Extra Virgin Olive Oil 100% Italian Cold Extract

2) COMPOSITION

2.1.CULTIVAR

Bland Coratin 50% and Biancolilla 50%

2.2.COLLECTION PERIOD

From 15 October to 31 December

2.3.HARVEST/PRESSING TIME

4 Hours from the Harvest

3) CHARACTERISTICS OF THE FINISHED PRODUCT

3.1.ORGANOLEPTIC CHARACTERISTICS

Color: Green

Bouquet: Full aroma, bitter almond

Taste: Medium 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.

Via Luigi Einaudi 14

Tel. +39 340 631 1724 - +39 338 268 1168

72029 Villa Castelli (BR)

C.F./P.IVA 01833000746

6) PACKAGING

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

Lt. 0,500; Lt. 0,250; Lt. 0,100. – 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)

Via Luigi Einaudi, 14 - 72029 Villa Castelli (BR) - P.IVA: 01833000746
Tel.: +39 338 268 1168 - Tel.: +39 340 631 1724 – e-mail: info@frantoiocasseserl.com