

	PRODUCT SPECIFICATION		Quality Department KORVEL LTD
	PRODUCT: EXTRA VIRGIN OLIVE OIL WITH MEDITERRANEAN HERBS, KORVEL, GLASS BOTTLE AMPHORA 0.25L		
	TYPE: Infused Extra Virgin Olive Oil		
DESCRIPTION:			
High-quality olive oil extracted directly from olives using only mechanical methods, with a maximum acidity of 0.70 ^g as oleic acid. It features a sensory profile characterized by a mild flavor with subtle bitterness and a slight pungency. Store away from direct sunlight and ambient temperature. At temperatures below +8°C, olive oil can become cloudy (a natural process due to the content of fatty acids), at room temperature, the oil is completely restored without losing its properties.			

INGREDIENTS:
Extra Virgin Olive Oil 98.69%, spices (thyme, marjoram, basil, summer savory, rosemary, sage, fennel, lavender, bay leaf, tarragon) 1.31%

SENSORY EVALUATION:	
The medians of the organoleptic characteristics of the sample, on a scale of 0-10, is:	Classification according to the organoleptic assessment:
Defect M(d): 0.0 Fruity M(f): >1.0 Bitter M(b): ≤3.0 Pungent M(p): ≤3.0	Extra virgin olive oil: Mf>0.0 and Md=0.0 Virgin olive oil: Mf>0.0 and 0.0<Md≤3.5 Lampante virgin olive oil: Md>3.5 or Mf=0.0 and Md≤3.5

CHARACTERISTICS:						
Main		Fatty acid (%)			Heavy metals:	
Acidity	<0,70%	Miristic	C14:0	≤0,03	Copper (Cu):	≤0,1 mg/kg
K270	≤0,20	Palmitic	C16:0	7,50 – 20,00	Iron (Fe):	≤3,0 mg/kg
K232	<2,50	Palmitoleic	C16:1	0,30 – 3,50	Lead (Pb):	≤0,1 mg/kg
ΔK	≤0,01	Margaric	C17:0	≤0,30	Arsenic (As):	≤0,1 mg/kg
ΔECN42	≤0,20	Margaroleic	C17:1	≤0,30	Glycidyl fatty acid esters expressed as glycidol:	≤1 mg/kg
Hydroperoxides	Up to 20 mEq/kg	Stearic	C18:0	0,50 – 5,00	Sum of Dioxin:	≤0,75 µg/g of fat
Humid	≤0,10%	Oleic	C18:1	55,00 – 83,00	Sum of Dioxin and PCBs:	≤1,25 µg/g of fat
Impurities	≤0,05%	Linoleic	C18:2	3,50 – 21,00	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180:	≤40 ng/g fat
2-Glyceril monopalmitate	Palmitic ≤ 14→ ≤ 0.9	Linolenic	C18:3	≤1,00	α-Benzopiren:	≤2 µg/kg
	Palmitic >14→ ≤ 1.0	Araquidic	C20:0	≤0,60	B(a)A+Cri+B(b)F+B(a)P	≤ 10 µg/kg
Relative density	910-916 grs/l. at 20°C	Gadoleic	C20:1	≤0,40	*If campesterol is between 4,0% o 4,5%, the oil could be extra virgin olive oil if stigmasterol ≤ 1,4% and Δ-7-stigmasterol ≤ 0,3% ** If Δ-7-stigmasterol is between 0,5% y 0,8%, the oil could be extra virgin olive oil if campesterol ≤ 3,3%, β-sitosterol aparente (campesterol + Δ-7- stigmasterol) ≥ 25, stigmasterol ≤ 1,4% and Δ ECN42 ≤ 0,1	
Refraction index	1,4677-1,4705	Behenic	C22:0	≤0,20		
Saponification index	184-196	Erucic	C22:1	≤2,00		
Iodine index (Wijs)	75-94	Lignoceric	C24:0	≤0,20		
Insaponifiable matter	Max. 15 g/Kg	Sterols (%)				
Halogen solvents	≤0.2 mg/kg	Cholesterol	≤ 0.5			
Esters FAEEs	≤35 mg/kg	Brassicasterol	≤ 0.1			
Trans-oleic	≤0,05	Campesterol	≤4,0 % o ≤4,5% *			
Trans-linoleic+linolenic	≤0,05	Stigmasterol	<Campesterol			
Wax	≤150 mg/kg	β-Sitosterol	≥93.0			
Stigmastadien	≤0.05 mg/kg	Δ-7 Stigmasterol	≤ 0,5% o 0,8% **			
Eritrodil + Uvaol	≤4,5%	Total sterols	≤ 1000 mg/kg			

NUTRITIONAL VALUES:			PESTICIDES USA (MG/KG):			
	Per 100 mL	Serving size: 1 tbsp (15mL)	Ácido-1-naftilacetico	≤ 0,7	Indaziflam	≤ 0,01
Energetic value	817 kcal / 3360 kJ	122 kcal / 504 kJ	Buprofezin	≤ 4,8	Metidation	≤ 0,05
Fats	90.8 g	13.6 g	Carbaril	≤ 10	Orizalina	≤ 0,05
Saturated	17.2 g	2.58 g	Carfentrazona etil	≤ 0,10	Oxifluorfen	≤ 0,05
Monounsaturated	67.2 g	10.08 g	Clorantiraniliprol	≤ 40	Paraquat	≤ 0,05
Polyunsaturated	6.4 g	0.96 g	Diuron	≤ 1	Pendimetalina	≤ 0,1
Carbohydrates	0 g	0 g	Etofenprox	≤ 5	Pirafufen etil	≤ 0,01
Sugars	0 g	0 g	Fenpropatrin	≤ 5	Piriproxifen	≤ 2
Protein	0 g	0 g	Flumioxazina	≤ 0,02	Saflufenacil	≤ 0,03
Salt	0 g	0 g	Glifosato	≤ 0,2	Simazina	≤ 0,20
Cholesterol	0 g	0 g	Glufosinato amónico	≤ 0,15		

CERTIFIED BY:
 

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