

Produktspezifikation

26.07.2024

Olivenöl Trester Öl

Artikelnummer: BS0133

Oliven Trester Öl:

Andere Bezeichnung: Pomace Öl

Lagerung: kühl und dunkel

		TECHNICAL SPECIFICATIONS: OLIVE POMACE OIL				Revision: 3 Date: June 2021	
CUSTOMER							
Name:	Aceitunas Guadalquivir GmbH						
PRODUCT							
Name:	Olive Pomace Oil						
Description and process:	Oil obtained by blending refined olive-pomace oil and virgin olive oil other than lampante olive oil, having a free acidity content expressed as oleic acid, of not more than 1 g per 100 g, the other characteristics of which comply with those laid down for this category in the regulation CE 2568/91 and later modifications. Declaration-Provision 1169-2011						
Ingredients:	Refined Olive Pomace oil and Extra virgin Olive oil						
Country of origin:	Spain						
LIMITS							
Determinations		Sterol Gas-chromatography			Fatty acid Gas-chromatography (%)		
Acidity (%)	≤ 1	Cholesterol (%)	≤ 0,5	C-14:0 (Myristic)	≤ 0,03		
Peroxide value (mEq O ₂ /kg)	≤ 15	Brassicaterol (%)	≤ 0,2	C-16:0 (Palmitic)	7,5 - 20		
Moisture	≤ 0,10	Campesterol (%)	≤ 4	C-16:1 (Palmitoleic)	0,3 - 3,5		
Impurities	≤ 0,05	Stigmasterol (%)	< Campesterol	C-17:0 (Margaric)	≤ 0,3		
K270	≤ 1,70	Betasitosterol (%)	≥ 93	C-17:1 (Margaroleic)	≤ 0,6		
		Delta-7-stigmasterol (%)	≤ 0,5	C-18:0 (Stearic)	0,5 - 5		
Delta K	≤ 0,18	Total sterols (mg/kg)	≥ 1600	C-18:1 (Oleic)	55 - 83		
Waxes (mg/kg)	≥ 350	Erythrodiol+Uvaol (%)	≥ 4,5	C-18:2 (Linoleic)	2,5 - 21		
Stigmastadienes (mg/kg) (*)	0			C-18:3 (Linolenic)	≤ 1		
ECN42	≤ 0,5	Polycyclic Aromatic Hydrocarbons		C-20:0 (Arachidic)	≤ 0,6		
2- Glyderil monopalmitate (%)	<1,2	PAH (ppb)	< 10	C-20:1 (Gadoleic)	≤ 0,5		
		Benzopirene (ppb)	< 2	C-22:0 (Behenic)	≤ 0,3		
Glycidol 3-MCPD	≤1,0 ppm ≤2,5 ppm			C-24:0 (Lignoceric)	≤ 0,2		
				Total trans-oleic isomers %	≤ 0,40		
				Total trans-linoleic + trans-linolenic isomers %	≤ 0,35		
GENETICALLY MODIFIED ORGANISMS (GMO): Absence V-EC 1829/2003, 1830/2003							
ALLERGEN POTENTIAL COMPONENTS: Absence							
NUTRITIONAL INFORMATION per 100g							
Energy:	3700 kJ; 900 kcal	Fiber:	0 g	Salt:	0 mg	Cholesterol:	0 mg
Carbohydrates:	0 g	Sugars:	0 g	Startch:	0 g	Proteins:	0 g
Fats:	100 g	Saturated:	14 g	Monounsaturated:	77 g	Polyunsaturated:	9 g
USE							
Directly it is used in domestic consumptions or in Hotel and catering business, in crude oil (salads, mayonnaises, sauces, etc.) and in fritters, stews and roasts. Also in transformer industries for canned food, sauces, margarines, etc.							
PACKAGING AND LOGISTICS							
STORAGE, TRANSPORT AND DISTRIBUTION CONDITIONS:							