

Product Specification

Product Name: Extra Virgin Olive Oil

Product Code: OILXV5

Product Details

Legal Product Name: Extra Virgin Olive Oil

Brand Name: Fontinella

Marketing Description: Extra Virgin Olive Oil

Countries of Origin: Spain/Portugal

Intrastat Tariff Code: 15099000

Declared Net Weight: 5L

Drained Weight: N/A

Average Net Weights T1: 4925ml

Average Net Weights T2: 4850ml

Product EAN-13: 5021006037017

Case barcode: 05021006037024

Labelling

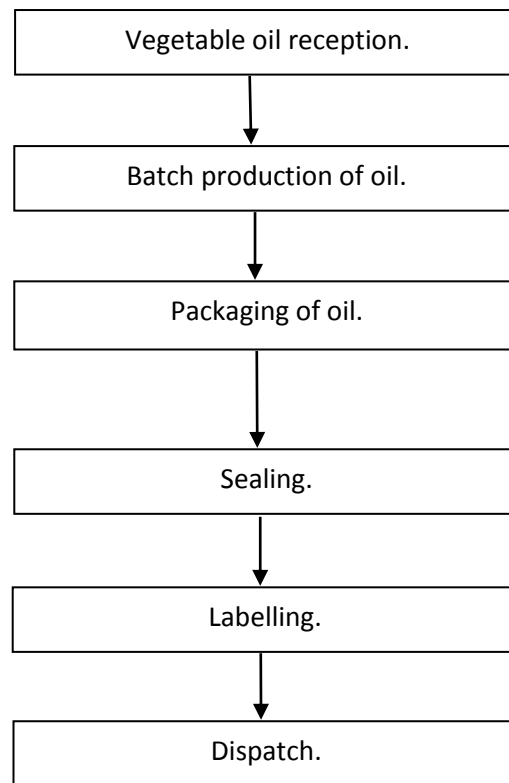
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Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Olive Oil	100%	Extra Virgin	Spain/Portugal

Typical Manufacturing Process (May Vary Slightly By Packer)



Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt		X
Barley / Barley Derivatives		X	Added Sugar		X
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products: Other		X
Colours - Azo		X	Phenylalanine		X
Flavouring: Natural		X	Preservatives: Natural		X
Flavourings: Artificial		X	Phosphates		X
Artificial Sweeteners		X	Aspartame		X
Glutamates		X	Polyols		X
Starch / Modified Starch		X			

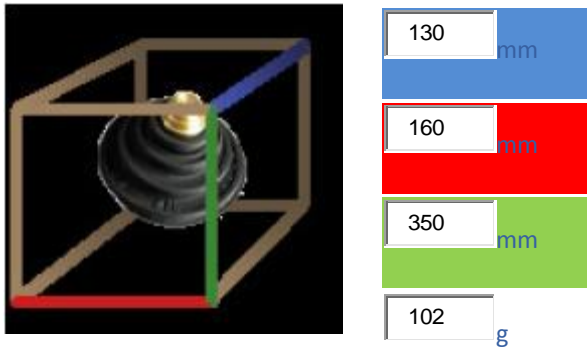
Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

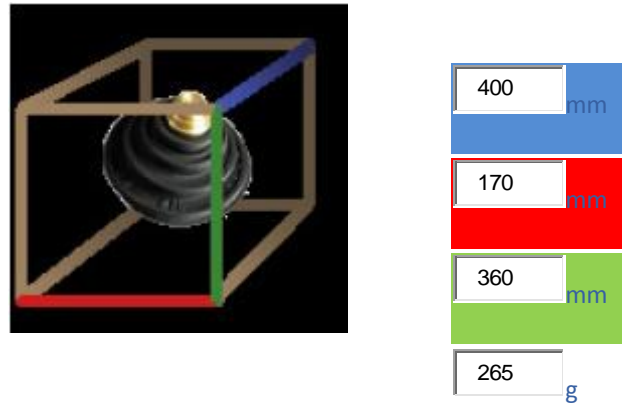
Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Bottle	3
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And Dimensions



Storage Information

Temperature Range (unopened): Ambient

Temperature Range (opened): 0-4°C

Shelf life label type: Best before

Storage Instructions: Store at ambient temperature, away from direct sunlight. The product may become cloudy at temperatures below 7°C. The oil will clear on gentle warming.

Shelf Life on Manufacture	Shelf Life on Delivery
24 months	12 months

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	3437	of which mono unsaturated (g)	71.8
Energy (kcal)	821	of which poly unsaturated (g)	6.3
Protein (g)	0.0	of which trans unsaturated (g)	--
Carbohydrate (g)	0.0	Fibre (g)	0.0
of which sugars (g)	0.0	Salt (g)	0.0
of which starch (g)	0.0	Sodium (mg)	0.0
Fat (g)	91.2	Cholesterol (mg)	--
of which saturated (g)	13.1	Alcohol (g)	0.0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
Acidity (expressed in % oleic acid)	≤0.70%	>0.70%	Every batch
Index of peroxides (active oxygen per kg of fat)	≤20.00%	>20.00%	Every batch
Water and Volatile Materials (%)	≤0.20%	>0.20%	Every batch
Impurities Non-Soluble in Petroleum Ether (%)	≤0.10%	>0.10%	Every batch

Composition of Fatty Acids

Saturated Fatty Acids		
C14:0	Miristic Acid	≤0.03%
C:16:0	Palmitic Acid	7.5% - 20.0%

C18:0	Stearic Acid	0.5% - 5.0%
C20:0	Arachidic Acid	≤0.6%
C22:0	Behenic Acid	≤0.2%
C24:0	Lignoceric Acid	≤0.2%
Monounsaturated Fatty Acids		
C16:1	Palmitoleic Acid	0.3% - 3.5%
C18:1	Oleic Acid	55.0% - 83.0%
C20:1	Gadoleic Acid	≤0.4%
Polyunsaturated Fatty Acids		
C18:2	Linoleic Acid	2.5% - 21.0%
C18:3	Linolenic Acid	≤1.0%

Organoleptics And Defects

	Target	Improvement Needed	Reject
Appearance	Bright and transparent liquid at 20°C ±2°C.	Slight discolouration.	Cloudy and discoloured at 20°C ±2°C.
Aroma	Characteristic of olive oil.	Slightly weak characteristic olive oil aroma.	Pungent rancid or off aromas present.
Taste	Characteristic olive oil flavour.	Slightly weak characteristic olive oil flavour.	Taints, rancid or off flavours present.
Foreign Material	None	N/A	Present
EVM (Extraneous Vegetable Material)	None	N/A	Present

Delivery Information

Gross Case Weight (kg): 14.25kg

Gross Pallet Weight (kg): 989kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1602mm

Units in Case: 3

Layers in Pallet: 4

Cases in Layer: 17

Sustainability

Statement on Genetically Modified Ingredients: No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

Accreditations

Pertinent Legislation: Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food.

GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

History and Amendments

Date	Amendments Made	By Whom
13.11.14	Updated and reformatted spec	Louise Todd
07/06/2017	Updates for Portugal origin supply	Victoria Lawrence