



Extra Virgin Olive Oil - Tin 1L

SKU-SFU-EVOO-TN-1000



Product Details

OIL PROFILE

Measured against Regulation (EU) 2022/2104

Grade	Extra Virgin Olive Oil
Acidity	0.3 – 0.8%
K270	< 0.20
K232	< 2.50
ΔK	< 0.01
Peroxide value	< 20 meq O ₂ /kg
Fatty acid ethyl esters	< 35 mg/kg
Extraction method	Two-phase centrifugation

ORIGIN & VARIETIES

Country of origin	Greece
Harvest region	Selino, Chania, Crete
Olive varieties	Tsunati



SENSORY PROFILE

Colour	Yellowish green
Odour	Pleasant aroma reminiscent of fresh olive fruit
Taste	Mildly bittersweet
Appearance	Clear, free from foreign matter
Median of the fruity attribute	> 0
Median of the defect attribute	0

NUTRITION FACTS

Values per 100ml

Energy	3389kJ / 824kcal
Fat	91.6g
— of which saturates	12.8g
— of which mono-unsaturates	70.5g
— of which polyunsaturates	8.3g
Carbohydrates	0g
— of which sugars	0g
Protein	0g
Salt	0g

DECLARATIONS

Ingredients	Extra virgin olive oil (acidity 0.3 – 0.8%) from Tsunati olives
Allergens	Free from allergens
Microbiological	Microbial growth is not favoured due to the nature of the product (100% fat, absence of moisture)
Intended consumers	Suitable for all consumer groups

Packaging & Technical Specs

UNIT SPECS

Net weight	910g
Gross weight	1010g
Dimensions	73×73×262mm
Barcode (EAN)	5213008410046

PACKAGING & PALLET

Units per box	12
Box dimensions	330×250×230mm
Layers per pallet	7
Boxes per pallet	70
Pallet weight	914kg
Pallet type	Euro pallet (1200×800)

TRADE & LOGISTICS

HS code	1509.20
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Shelf Life & Care

SHELF LIFE & STORAGE

Shelf life	18 months from bottling date, stored under proper conditions
Storage temperature	22 °C
After opening	12 months from the bottling date, stored under proper conditions

Keep in a cool and dark place

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