



# “Exeretiko Partheno Eleolado Selino Kritis” PDO Extra Virgin Olive Oil - Tin 1L

SKU-SFU-PDO-TN-1000

## Product Details

### OIL PROFILE

Measured against Regulation (EU) 2022/2104 and Official Journal of the EU C323/2009

|                         |                             |
|-------------------------|-----------------------------|
| Grade                   | Extra Virgin Olive Oil      |
| Acidity                 | < 0.7%                      |
| K270                    | < 0.15                      |
| K232                    | < 2.50                      |
| $\Delta K$              | 0                           |
| Peroxide value          | < 15 meq O <sub>2</sub> /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, Koroneiki                        |
| Composition       | At least 60% Tsunati, up to 40% Koroneiki |

## SENSORY PROFILE

Assessed per Official Journal of the EU C323/2009

|                                |                                     |
|--------------------------------|-------------------------------------|
| Colour                         | Dark green to green                 |
| Odour                          | Fruity olive aroma                  |
| Taste                          | Fruity, slightly bitter and pungent |
| Appearance                     | Clear, free from foreign matter     |
| Median of the fruity attribute | 3.2                                 |
| 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 of maximum acidity 0.7%, at least 60% Tsunati and up to 40% Koroneiki 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                                                                    |
| PDO Selino Kritis  | ELGO DIMITRA, no. ΠΟΓ/5039-18191.25, valid 09/02/2026 – 08/02/2029                                  |

## Packaging & Technical Specs

### UNIT SPECS

|               |               |
|---------------|---------------|
| Net weight    | 910g          |
| Gross weight  | 1010g         |
| Dimensions    | 73×73×262mm   |
| Barcode (EAN) | 5213008410213 |

### 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 |
|---------|---------|

## Shelf Life & Care

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### 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

Scan to view online

