


Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	extra virgin olive oil organic 5l
Legal name	extra virgin olive oil
Country of processing	
Country of origin (for this article all possible origins are shown)	Kingdom of Spain, Tunisia other origins possible due to availability
Agricultural origin	EU-agriculture, Non-EU-agriculture
Product description	Extra virgin olive oil from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	Made from the ripe fruit of <i>Olea europea</i> L..Manufactured by cold pressing or other suitable mechanical method.
Customs tariff number	15092000
List of ingredients	extra virgin olive oil* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	This top-quality oil is obtained directly from olives by cold pressing using mechanical processes. Not refined or chemically treated. Ideal for salads and other hot and cold dishes, can be heated up to around 180 degrees.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	

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Further product characteristics	
Vegan	Yes
Raw food*	No
Gluten free (< 20 ppm) according to analysis	No
Superfood	No
<p>**"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.</p>	
Average nutritional information per 100g	
Energy (kJ / kcal)	3449 / 824
Fat (g)	91.6
of which saturates (g)	13.7
Carbohydrate (g)	0.0
of which sugars (g)	0.0
Fibre (g)	0.0
Protein (g)	0.0
Salt (g)	0.000
<p>Nutritional values may vary in natural products Source: supplier no. 73204</p>	
Sensorial parameters	
Appearance/Colour	greenish-yellow, without excessive cloudiness
Flavour/Taste	characteristically, mild, fruity
Consistency	liquid at 20°C
Chemical and physical parameters	
<p>This is an automatically generated specification, not all parameters are applicable to every product.</p>	
Acidity	max. 0,8 %
Peroxide index	< 20 mEqO ₂ /kg
Density	0,910 - 0,916
Linol acid	ca. 2,5 - 21 %
Oil acid	ca. 55 - 83 %
Palmitic acid	ca. 7,5 - 20 %
Saponification value	184 - 196 mgKOH/g
Microbiological parameters	
Free of pathogen microorganisms.	

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Storage and shelf life	
Best before date	18 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity
Other storage advices	Protect from light and heat. Shelf life 3 months after opening.
Packaging	
Net weight per unit in kg	5l
Packaging material (All possible packaging materials are shown for this article)	polyethylene (PE) canister
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.	
GMO Status	
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.	
Ionizing radiation	
The product is not treated with ionizing radiation.	
Pesticides	
The product is in accordance to regulation (EU) No. 2018/848.	
Mycotoxines/Heavy metals	
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.	
Foreign impurities	
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.	
Pests	
The product is free of living pests in all states of development.	




 Rybná 716/14, 110 00 Praha 1
 IČ: 093507505, DIČ: CZ093507505
 E-mail: tawico@gmail.com

Checked by: Ing. Jagošová Andrea

*Covitar s.r.o. Rybná 716/24
 Praha1 110 00
 Czech republic
 Tel: + 420 734 393 011
 info@covitar.cz
 www.covitar.eu*

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List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	-	+	
Milk and dairy products	-	-	
Nuts and nut products	-	+	
Almonds	-	-	
Hazlenuts	-	+	
Walnuts	-	+	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	+	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			