


Product details	
Article number	786K
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 Olea europea 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
<b>Product picture</b> (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	

## Further product characteristics

<b>Vegan</b>	Yes
<b>Raw food*</b>	No
<b>Gluten free (&lt; 20 ppm) according to analysis</b>	No
<b>Superfood</b>	No

\*"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.

## Average nutritional information per 100g

<b>Energy (kJ / kcal)</b>	3449 / 824
<b>Fat (g)</b>	91.6
<b>of which saturates (g)</b>	13.7
<b>Carbohydrate (g)</b>	0.0
<b>of which sugars (g)</b>	0.0
<b>Fibre (g)</b>	0.0
<b>Protein (g)</b>	0.0
<b>Salt (g)</b>	0.000

Nutritional values may vary in natural products

Source: supplier no. 73204

## Sensorial parameters

<b>Appearance/Colour</b>	greenish-yellow, without excessive cloudiness
<b>Flavour/Taste</b>	characteristically, mild, fruity
<b>Consistency</b>	liquid at 20°C

## Chemical and physical parameters

This is an automatically generated specification, not all parameters are applicable to every product.

<b>Acidity</b>	max. 0,8 %
<b>Peroxide index</b>	< 20 mEqO2/kg
<b>Density</b>	0,910 - 0,916
<b>Linol acid</b>	ca. 2,5 - 21 %
<b>Oil acid</b>	ca. 55 - 83 %
<b>Palmitic acid</b>	ca. 7,5 - 20 %
<b>Saponification value</b>	184 - 196 mgKOH/g

## Microbiological parameters

Free of pathogen microorganisms.



## Product specification

extra virgin olive oil organic 5l

Date: 9/2025

page 3 of 4

### Storage and shelf life

<b>Best before date</b>	18 months from production date
<b>Storage advice</b>	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity
<b>Other storage advices</b>	Protect from light and heat. Shelf life 3 months after opening.

### Packaging

<b>Net weight per unit in kg</b>	5l
<b>Packaging material</b> (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.

**List of allergens according to Annex II of Regulation (EU) No. 1169/2011**

	Contained as ingredient	Cross contamination possible	Comment
<b>Gluten-containing cereals</b>	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
<b>Crustaceans and crustacean products</b>	-	-	
<b>Eggs and egg products</b>	-	-	
<b>Fish and fish products</b>	-	-	
<b>Peanuts and peanut products</b>	-	-	
<b>Soybeans and soya products</b>	-	+	
<b>Milk and dairy products</b>	-	-	
<b>Nuts and nut products</b>	-	+	
Almonds	-	-	
Hazlenuts	-	+	
Walnuts	-	+	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
<b>Celery and celery products</b>	-	-	
<b>Mustard and mustard products</b>	-	-	
<b>Sesame and sesame products</b>	-	+	
<b>Sulphur dioxide and sulphites &gt; 10 mg/litre expressed as SO<sub>2</sub></b>	-	-	
<b>Lupin and lupin products</b>	-	-	
<b>Molluscs and mollusc products</b>	-	-	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.