

■ Rasancó Specification

Product Description	
Product	Organic Extra Virgin Olive Oil
Code	OLIVE 02
Variety & Species	<i>Olea europae sativa</i>
Ambient, Chilled, Frozen	Ambient
Country of Origin	Blend of olive oils of EU/Non EU origins, mainly Italy, Greece, France, Spain
Ingredients %	100% Organic Extra Virgin Olive Oil

Packaging Description	
Size, Weight, Volume	25litre/23kg or 900/920kg Pallecon with 3'' top bung-
Type, Construction	Food Grade Plastic Can/IBC, tamper evident seal
Staples, Tapes, Adhesives	None
No per Pallet	32 or 48/pallet or IBC

Product Marks	
Outer, Inner	Label on outside of drum
Description	Organic Extra Virgin Olive Oil
Size	25 litre/23kg or 900/920kg
Production Code & Date	To be shown
Best Before Date	12-18 months from production. Use within 3 months of opening
Packed	Rasancó or packer's details
Organic Certification	SOIL ASSOCIATION GB-ORG-05, P2960 equivalent

Specification	
Scope	The oils obtained from the fruit of the olive tree solely by mechanical or other physical conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which has not undergone any treatment other than washing, decantation, centrifugation and filtration.
General Requirements	The product complies in all respects with the provisions of the current UK legislation and EU regulations, and in other respects with Rasancó Code of Practice.

Physical Characteristics	
Foreign Matter	Nil (Screened through 20µm filter)
Texture & Viscosity	Typical of Extra Virgin Olive Oil, not waxed
Colour & Appearance	Green/ Yellow colour, transparent at room temperature, but may be cloudy and crystallize below 12°C
Flavour	Typical of Extra Virgin Olive Oil with no off flavours, without excess of bitterness or spiciness
Temperature	Ambient 10-20°C out of direct sunlight
Density at 20°C	0.910-0.916

Microbiological Analysis
Microbiologically inert. The Institute of Food Science & Technology's "Microbial Criteria for Foods" (ISBN 0 905367 16 2) notes that pathogens should be absent in refined oils and 100% fat products when packed under good hygienic conditions and that monitoring is not required

Reference	Page No.	Issue No	Issue Date	Previous Issue	Approved	Company
OLIVE 03	Page 1 of 3	4	31/05/17	01/09/15	BF	RASANCO LTD

■ Rasancó Specification

Chemical Characteristics and Composition		Frequency of testing
Moisture Content	<0.15%	
Peroxide Value	Max 20.0 Meq/kg	Each batch
Iodine Value	75-94	Each batch
Acidity as Oleic acid	<0.8%	Each batch
Fatty-Acids composition: -by GC-	C14.0 Myristic max 0,05 C16.0 Palmitic 7,5 - 20 C16.1 Palmitoleic 0,3 - 3,5 C18.0 Stearic 0,5 - 5,0 C18.1 Oleic 55 - 85 C18.2 Linoleic 3,5 – 21 C18.3 Linolenic max 1,0 C20.0 Arachidic max 0,6 C20.1 Arachidonic max 0,4 C22.0 Behenic max 0,2 C24.0 Lignoceric max 0,2	Each batch
Transfats	<0.05%	
Aflatoxin(B1, B2, G1, G2)	≤4ppb	
Aflatoxin B1	≤2ppb	
Total Sterols, Erythidiol & Uavol	≤4.5	
K ₂₇₀	≤ 0.22 at loading	
K ₂₃₂	2.5 max at loading	
Delta K	≤ 0.01	

Pesticide Residues	
General Requirements	Pesticide Residue levels shall not exceed the limits set for EU Organic Products.
Organic Certification	The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards. The Product is covered by Rasancó Organic Certificate P2960.

Nutritional Information	
Source	Typical Baileys Industrial Oil & Fat Products
	Value per 100g
Energy	3696 kJ / 899 kcal
Fat	99.9 g
Of which Saturates	13.5 g
Of which monounsaturated	73.7 g
Of which polyunsaturated	8.4 g
Carbohydrate	0.0 g
Of which Sugars	0.0 g
Fibre (Southgate Method)	0.0 g
Protein	Trace
Salt	Trace
Sodium	Trace

Reference	Page No.	Issue No	Issue Date	Previous Issue	Approved	Company
OLIVE 03	Page 2 of 3	4	31/05/17	01/09/15	BF	RASANCO LTD

■ Rasancó Specification

Dietary Information	
Additives	None
Processing Aids	None
GMO	None
Vegetarian	Yes
Vegan	Yes

Allergens	Contained in supplied product	Possible contamination/ packed on site
Wheat, rye, barley, oats or derivatives	No	No/ Packed on site
Gluten	No	No/ Packed on site
Soya and soya derivatives	No	No/ Packed on site
Eggs and egg derivatives	No	No
Milk and milk derivatives	No	No
Fish and fish derivatives	No	No
Shellfish and shellfish derivatives	No	No
Peanuts and derivatives	No	No/ Packed on site
Nuts and derivatives	No	No/ Packed on site
Sesame seeds or derivatives	No	No/ Packed on site
Mustard or derivatives	No	No/ Packed on site
Celery or derivatives	No	No
Sulphides or Sulphur dioxide	No	No
Molluscs and derivatives	No	No
Lupins and derivatives	No	No

Supply Chain Threat and Vulnerability Assessment	
Supply chain	Farm → olive oil mills → Filtering and packing olive oil, GFSI certified → Rasancó customer
Country of origin	Normally Italy, Greece, France, Spain
Processor	GFSI accredited processor
Production	Filtration on packing
Packaging	Tamper evident seal
Specific fraud related testing	Fatty acid profile, peroxide value, free fatty acids, sterol content
Threats identified are being monitored by the supplier and product approval prerequisites in place	

Specification Acceptance By Customer	
On behalf of company	
Acceptance by	
Position	
Date	
Please return an authorised copy of final page to customer.service@3vnaturalfoods.com . Alternatively, placing of an order will be deemed as an acceptance by the customer.	

Amendment record		
Issue no	Date	Reason for change
3	01/09/15	General review. Nutrition reorder, supply chain info added
4	31/05/17	OLIVE03 removed

Reference	Page No.	Issue No	Issue Date	Previous Issue	Approved	Company
OLIVE 03	Page 3 of 3	4	31/05/17	01/09/15	BF	RASANCO LTD