TRE STELLE SRL

SEDE LEG. E STAB:
Via ponte delle tavole N°41
80030 San Vitaliano (NA) Italy
Tel: 0818442810/11
e-mail: info@3stellesrl.com
amministrazione@3stellesrl.com

ISO 9001
U.C (Certification)



PRODUCT NAME: EXTRA VIRGIN OLIVE OIL " FIOR D'OLIO " BOTT. LT. 5 X 2 PET

ORGANOLEPTIC CHARACTERISTICS OF EXTRA VIRGIN OLIVE OIL – ORIGIN : EUROPEAN UNION .

ACID CONTENT	EXTRA VIRGIN
ACIDITY %	≤ 0.65
PEROXIDE INDEX mg 02/Kg	≤ 20
HALOGENATED SOLVENTS mg/Kg	≤ 0.20
ALIFATIC ALCOHOLS mg/Kg	≤ 300
SATURATED ACIDS IN POSITION 2 OF THE TRIGLYCERIDE %	≤ 1.3
ERYTHROL + UVAOL %	≤ 4.5
TRILINOLEIN %	≤ 0.5
CHOLESTEROL %	≤ 0.5
BRASSICASTEROL %	≤ 0.10
CAMPESTEROL %	≤ 4.0
STIGMASTEROL %	< CAMP
BETASITOSTEROL %	≤ 93.0
DELTA 7 STIGMASTEROL %	≤ 0.5
TOTAL STEROLS mg/Kg	≥ 1000
MYRISTIC %	≤ 0.03
LINOLEIC %	≤ 1,00
ARACHIC %	≤ 0.60
EICOSENOIC %	≤ 0.40
BEHENIC %	≤ 0.20
LIGNOCERIC %	≤ 0.20
K 232	≤ 2.50
K 270	≤ 0.22
K 270 AFTER ALUMINA +	≤ 0.10
DELTA K	≤ 0.01
PANEL TEST	> 6.5
≥ MAXIMUM OR EQUAL ≤ minimum or equal	AGREED TO THE CONSUMPTION

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NUTRITION INFORMATION

	AVE QUANTITY FOR 100 ml
ENERGY	3404 KJ – 824 KCLA
TOTAL FAT	92 g
SATURATED	13,0 g
CARBOHYDRATE	0 g
SUGARS	0 g
PROTEINS	0 g
SALT	0 g

INGREDIENTS : EXTRA VIRGIN OLIVE OIL – ORIGIN : EUROPEAN UNION (COLD EXTRACTION)
PRODUCT BAR CODE : 8074559151331
PACKED IN ITALY
PRODUCT : THIS EXTRA VIRGIN OLIVE OIL IS AN OIL WITH A BALANCED FLAVOR AND FRAGRANCE. IN THE KITCHEN IT IS IDEAL FOR ALL TYPES OF DISHES.
PALLETS 80X120 : 80 CARTONS (4 ROW FOR 20 CARTONS)
HEIGHT PALLETS : 150 cm
WEIGHT CARTONS : 9,70 Kg
WEIGHT PALLETS : 776 Kg

RECYCLING PACKAGING : BOTTLE IN PLASTIC COLLECTION PET1 – CAP IN PLASTIC COLLECTION HDPE2 – HANDLE IN PLASTC COLLECTION HDPE2 .