Virgin Olive Oil

Technical specification profile

Virgin olive oil obtained by mechanical or physical extraction. This product profile is separate from refined olive oil and olive-pomace oil.

Procurement acceptance criteria for this named oil grade. Final analytical methods, composition, agreed limits and lot-specific COA govern the order. Fortification or additive allowances apply only when expressly agreed.

01 / PHYSICAL PROPERTIES

Parameter	Acceptance profile
Appearance	Clear; yellow to green
Odour & taste	Characteristic; free from alteration or pollution
Relative density · 20°C / water 20°C	0.910-0.916
Refractive index	1.4677-1.4705; test temperature to confirm

02 / CHEMICAL PROPERTIES

Parameter	Acceptance profile
Moisture & volatile matter	≤ 0.2%
Insoluble impurities	≤ 0.1%
Saponification value	184-196 mg KOH/g oil
Unsaponifiable matter	≤ 15 g/kg
Iodine value	75-94
Acidity · as oleic acid	≤ 2 g/100 g
Peroxide value · port of shipment	≤ 20 meq active oxygen/kg
Waxes	≤ 250 mg/kg
Stigmastadienes	≤ 0.15 mg/kg
UV absorbance · K232	≤ 2.6
UV absorbance · K270	≤ 0.25
Other oils / additives	Not permitted

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03 / IDENTITY CRITERIA

Parameter	Acceptance profile
Oleic acid · C18:1	55-83% of total fatty acids
Linoleic acid · C18:2	3.5-21% of total fatty acids
Saturated fatty acids · triglyceride position 2	≤ 1.5% (sum of palmitic and stearic acids)
Trans-isomer criteria	Each listed group ≤ 0.05%; exact grouping to confirm
Total sterols	≥ 1,000 mg/kg
Brassicasterol	≤ 0.1% of total sterols
Campesterol	≤ 4% of total sterols
Stigmasterol	No greater than campesterol
Beta-sitosterol	≥ 93% of total sterols; analytical definition to confirm
Delta-7-stigmasterol	≤ 0.5% of total sterols

04 / ADDITIONAL CONDITIONS

Parameter	Acceptance profile
Additives	None permitted in this grade
Heavy metals	Pb ≤ 0.1; As ≤ 0.1; Fe ≤ 1.5; Cu ≤ 0.1 ppm
Microbiology · aerobic total plate count	Nil; laboratory verification required
PAH limits	Heavy PAH ≤ 5 ppb; total PAH ≤ 25 ppb; benzo(a)pyrene ≤ 2 ppb
Nominal retail unit	1 litre in the product profile

Any entry marked for confirmation must be resolved in the signed specification. Listed fatty acid and sterol criteria are identity parameters; they are not a retail nutritional declaration.

Product identity & shelf life

Identity: Virgin olive oil; no other oils mixed. Origin: as agreed in quotation. 24 months specified shelf life; confirm production date and remaining life at delivery.

Packing, labelling & shipment file

PACKING SCOPE

Item	Requirement
Bottle formats	1 L; food-grade PET or metal
Closure	Hermetic and tamper-evident; no piercing-only tin
1 L bottle mass	Empty plastic bottle at least 28.5 g
1 L cartons	12 or 15 bottles; cardboard dividers; double-wall export board
3 L / 5 L cartons	Layout, dimensions and load quantities to be agreed
Loading	Floor-loaded; flat cartons; board inserts and void filling
Packaging tests	Specified 6 m pressure/stacking tests; not a container stack-height instruction

For full bottle, carton, marking and loading requirements, use the separate Oleo Bueno Packing & Logistics guide. Container quantities, gross weights, freight, MOQ and lead time are quotation-specific.

Nutrition & composition

Request a complete product-specific declaration on a stated 100 g or 100 ml basis. No generic nutrient table is substituted. Any fortification or additives must be explicitly ordered and supported by analysis.

Shipment documentation

Inspection certificate; Certificate of origin; Health or phytosanitary certificate where applicable; Weight and quality certificate; Non-radioactivity declaration/certificate if required; GMO status certificate or declaration; Other documents agreed in the purchase contract.

Documents depend on the actual product, purchase agreement and destination. Listed requirements do not certify that documents have already been issued.