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Specification Sheet

Label Ingredients Statement:

Campania Extra Virgin Olive Oil

Product Description: Full bodied, imported extra virgin olive oil is a product that has a powerful flavor but is smooth and sweet with no bitterness or acrid after taste. It is first cold pressed using expeller methods. It is the edible oil obtained by the mechanical expression of the naturally occurring oils from the clean, wholesome fruit of the olive tree (olea europaea) producing an oil having a light to moderate flavor intensity. Solvent extracted oils, or oils obtained by any other means other than mechanical expressing shall not be used.

- Rich in monounsaturated fats
- Used in salad dressings
- Healthy balance between omega 6 fats and omega 3 fats
- Used in skin care products
- Lowers blood sugar levels and blood pressure
- Lowers cholesterol levels in the blood

Extra Virgin Olive Oil

Nutrition Facts

Serving Size 1 tbsp	
Servings Per Container ??	
Amounts Per Serving	
Calories 120	Calories From Fat 120
% Daily Value*	
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
* Percent daily values based on a 2000 calorie diet. Not a significant source of any vitamins or minerals.	

Ingredients: Extra Virgin Olive Oil

14% Saturated Fat

73% Monosaturated Fat

11% Polyunsaturated Fat

Storage: Store in a cool, dry place (50F to 68F optimum) away from heat and oxidizers.

Shelf Life: Shelf life is 24 months from date of production. Ciuti guarantees a minimum of 12 months from date of shipment.

Applications For Product: This product is used in the food industry as well as for use in skin care products.

Available Bottle Sizes:

Glass -
250 ml, 500 ml,
750 ml, 1 ltr, 3 ltr

PET / HDPE / TIN -
1 ltr PET, 2 ltr PET,
3 ltr PET, 1 gal HDPE F-Style
3 Ltr Tin, 1 Gal Tin

Foodservice / Bulk -
35 lb Jug-in-Box
55 gal Drum
275 gal Tote



Country of Origin: Italy, Spain, Greece, Turkey, Morocco, Tunisia, Argentina, Australia, Chile, Mexico, Uruguay, USA. The actual country of origin for a specific shipment will be listed on the Certificate of Analysis and/or the label when required.

USDA NDB (National Nutrition Database)

Nutrient	Unit	Value per 100.0g	Tbsp 13.5g
Proximates			
Water	g	0	0
Energy	kcal	884	119
Protein	g	0	0
Total lipid (fat)	g	100	13.5
Carbohydrate, by difference	g	0	0
Fiber, total dietary	g	0	0
Sugars, total	g	0	0
Minerals			
Calcium, Ca	mg	1	0
Iron, Fe	mg	0.56	0.08
Magnesium, Mg	mg	0	0
Phosphorus, P	mg	0	0
Potassium, K	mg	1	0
Sodium, Na	mg	2	0
Zinc, Zn	mg	0	0
Vitamins			
Vitamin C, total ascorbic acid	mg	0	0
Thiamin	mg	0	0
Riboflavin	mg	0	0
Niacin	mg	0	0
Vitamin B-6	mg	0	0
Folate, DFE	µg	0	0
Vitamin B-12	µg	0	0
Vitamin A, RAE	µg	0	0
Vitamin A, IU	IU	0	0
Vitamin E (alpha-tocopherol)	mg	14.35	1.94
Vitamin D (D2+D3)	µg	0	0
Vitamin D	IU	0	0
Vitamin K (phylloquinone)	µg	60.2	8.1
Lipids			
Fatty acids, total saturated	g	13.808	1.864
Fatty acids, total monounsaturated	g	72.961	9.85
Fatty acids, polyunsaturated	g	10.523	1.421
Cholesterol	mg	0	0
Other			
Caffeine	mg	0	0

Organoleptic Characteristics:

Appearance/Clarity	Transparent, light green to green
Flavor/Odor	Typical
Color (Lovibond) Red	4.3
Color (Lovibond) Yellow	70

Typical Analysis Ranges:

Free Fatty Acid (% m/m expressed in oleic acid)	<0.8%
Moisture	≤0.2
Peroxide Value	≤20 mg/kg
Iodine Value	75-94
Saponification Value	184-196
p-Anisidine Value	N/A
Cold Test	N/A
Refractive Index	(25°C) 1.466-1.489
Specific Gravity	@25°F - 0.909-0.915
Oil Stability Index(OSI)	N/A
Smoke Point	320°F-380°F
Additives	None

Typical Fatty Acid Ranges:

C 14:0	Myristic acid	Max 0.03%
C 16:0	Palmitic Acid	7.5%-20%
C 16:1	Palmitoleic Acid	0.3%-3.5%
C 17:0	Heptadecanoic Acid	Max 0.3%
C 17:1	Heptadecenoic acid	Max 0.3%
C 18:0	Stearic acid	0.5%-5%
C 18:1	Oleic acid	55%-83%
C 18:2	Linoleic acid	3.5%-21%
C 18:3	Linolenic acid	Max 1%
C 20:0	Arachidic acid	Max 0.6%
C 20:1	Gadoleic acid (eicosenoic)	Max 0.4%
C 22:0	Behenic acid	Max 0.2%
C 22:1	Erucic Acid	N/A
C 24:0	Lignoceric Acid	Max 0.2%

Registrations and Other Product

Information:

CAS 8001-25-0

EINCS 232-277-0

INCL: Olea Europaea (Olive) Fruit Oil

This specification was developed with the utmost care based on up-to-date information available, but should be scrutinized by the recipient. It does not release him or her from checking the quality of goods delivered with proper diligence.

Revised: 11/15/2018