

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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 BE approval number: BE ST21 EG
 RSPO Supply Chain Certified - 85660



30 May 2018

General product information

25600 0

Product name	VP 113	Delizio Olive Oil Mix 4 x 5L
Packaging		4*5L PET-bottles in carton box
Composition		fully refined sunflower oil, 100% superior category olive oil obtained directly from olives (Italy or Spain) and solely by mechanical mean
Country of origin raw materials		EU
Intrastat / Customs code		15099000
Shelflife		78 weeks
Storage conditions (incl. transport)		Cool (<20°C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages		economical use
Applications		suitable for preparing of salad dressings, mayonaise and cold dishes

Organoleptic characteristics

Visual aspect		green-yellow
Taste / Odour		typical smell and taste

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	0,50	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	2,00	meq/kg at loading
Slip melting point		n.a.	(+/- 2) °C

Solid fat content by NMR

	Min	Max
10 °C	-	4
15 °C	-	4
20 °C	-	-
25 °C	-	-
30 °C	-	-
35 °C	-	-

GMO Declaration

Potential GMO source involved: No
 Identity preserved: Not applicable
 GMO labeling required (EU 1830/2003): No
 GMO status evidence: By Suppliers Declaration
 In accordance with regulation EU nr. 1829/2003 and 1830/2003

Suitable for

Vegans	Yes
Vegetarians	Yes
Cœliaques	Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.

Nutrition information Typical Value per 100 gram

Energy value (kJ)	3760
Energy value (kcal)	900
Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar / lactose (g)	0,00
of which starch (g)	0,00
Fats (g)	100,0
Saturated fat (g)	11,8
- of which trans unsaturated fat (g)	1,4
Mono unsaturated fat (g)	24,8
Poly unsaturated fat (g)	63,4
Fibres (g)	0,00
Minerals (g)	0,00
Vitamins A / D3 (IU/100g)	0 / 0
Salt (g)	0,00



Glycidyl esters max. 1mg/kg
 Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap) max 2 ppb
 PAH4 max 10 ppb

In accordance with regulation CE 1881/2006

Pesticides Residues

In accordance with European and French regulations – directive CE 396/2005 and modifications

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 1259/2011
 Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 1259/2011
 Extraction solvents (Hexane) max 1 mg/kg

HEAVY METALS | Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation CE 1881/2006

Allergens information (LEDA LIST)

Ingredient	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
Crustaceans	-	-	n
Eggs	-	-	n
Fish	-	-	n
Peanuts (refined groundnut oil)	-	-	y
Soybeans	-	-	n
Milk (incl. lactose)	-	-	y
(Tree) Nuts	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	-	-	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs	-	-	n

