

TORRES Y RIBELLES, S.A.

Fundada en 1914

Torres y Ribelles, S.A.Unipersonal

Código de identificación fiscal A-41004540

Registro Mercantil de Sevilla, Tomo, 72, Folio 102, Hoja 1.051, Inscripción 7.ª, Fecha 25-2-52

ENVASADORES Y EXPORTADORES DE ACEITE DE OLIVA

Ctra. N IV (Madrid-Cádiz) km.555,9 41700 Dos Hermanas (Sevilla) España

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UNE-EN ISO 9001



PRODUCT INFORMATION SHEET

DESCRIPTION : Shrink wrap tray of 4 tins x 5L of Pomace Olive Oil.

BRAND NAME : ITALICA

MAXIMUM ACIDITY : 0'4°.

ITEM CODE : BL0100ITES

MARKETS AVAILABILITY: Worldwide.

1. Consumer Package

Tin can – single use

EAN / UPC: 8412253114021

Item width (mm): 163

Item depth (mm): 109

Item height (mm): 320

Gross weight (g.): 5000

Net weight (g.): 4580

Net content (ml): 5000

Lithography Languages: English / Spanish

Language Sticker Upon request

2. Retailer package

Shrink wrap tray

DUN/EAN: n/a

Consumer packages per retailer package: 4

Length (mm): 330

Width (mm): 225

Height (mm): 320

Gross weight (kg): 20

Net weight (kg): 18,32

Volume (m3): 0,024

3. Maritime Transport

Maritime Pallet (*)

Maritime Carrier 20'FCL 40'FCL & LCL

DUN/EAN: n/a n/a

Pallet height (m): 2,110 1,460

Gross weight (kg): 1.820 1.220

Volume (m3) 2,496 1,728

Pallets / FCL : 10 21

Retailer packages/ pallet: 90 60

Number of rows/ pallet: 6 4

Retailer packages/row: 15 15

Method of securing load: Cargo air bags

4. Road Transport

Eur-Pallet (°)

Road Carrier FTL LTL

DUN/EAN: n/a n/a

Pallet height (m): 2,110 1,460

Gross weight (kg): 1.340 900

Volume (m3) 1,997 1,382

Pallets / Trailer : 25 -

Retailer packages: 66 44

Number of rows/ pallet: 6 4

Retailer packages/row: 11 11

Method of securing load: Cargo air bags

5. Article mark-ups

Ingredients:

Nutritional value:

Maximum Acidity:

Best Before Date:

Production Lot:

Language Sticker

6. Import information

Harmonized System Tariff N° 1510.00

7. Sensorial Analyse

Odour:

Flavour

Colour

Appearance

Appearance

8. Other features

Cap

Minimum Order

Lithography translation

Olive Pomace Oil & Extra Virgin Olive Oil.

Nutrition Facts Panel

0'4°

2 year from production date

Lot N° - Day of the Year -Turn

Upon request

Upon request

Upon request

Upon request

Very Lightly Fruity

Very slightly fruity with a faint

almond taste.

Light golden yellow

Limpid.

Plastic cap with pouring mouth

1 pallet

From 40 pallets on.

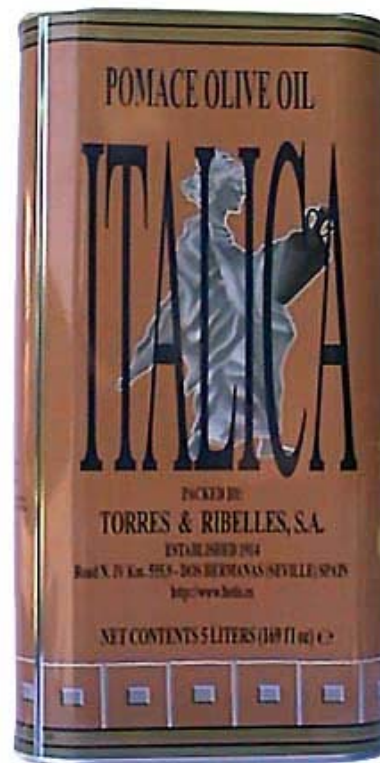
Legend :

FCL : Full Container Load, LCL : Less than a Container Load,

(*) : Maritime pallets (120cm x 100cm)

FTL : Full Trailer Load, LTL : Less than a Trailer Load.

(°) : EUR-pallets (120cm x 80cm)



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9. Chemical Analyze

9.1. Quality

1.1. ACIDITY	0,4 %	Maximum
1.2. PEROXYDE VALUE	15 meqv.02/.kg	Maximum
1.3. CHLOROFORM	0,10 p.p.m.	Maximum
1.4. TRICHLOROETHYLENE	0,10 p.p.m.	Maximum
1.5. PERCHLOROETHYLENE	0,10 p.p.m.	Maximum
1.6. SPECTROMETRY :		
- K232	-	Maximum
- K270	1,70	Maximum
- δK	0,18	Maximum

9.2. Purity

2.1. FATTY ACIDS GAS CHROMATOGRAPHY		
2.1.1. MYRISTIC ACID	0,05 %	Maximum
2.1.2. PALMITIC ACID	7,5 - 20,0 % ✓	
2.1.3. PALMITOLEIC ACID	0,3 - 3,5 % ✓	
2.1.4. MARGARIC ACID	✓	
2.1.5. MARGAROLEIC ACID	✓	
2.1.6. ESTEARIC ACID	0,5 - 5,0 % ✓	
2.1.7. OLEIC ACID	55,0 - 83,0 % ✓	
2.1.8. LINOLEIC ACID	3,5 - 21,0 % ✓	
2.1.9. LINOLENIC ACID	1,0 %	Maximum
2.1.10. ARACHIC ACID	0,6 %	Maximum
2.1.11. GADOLEIC ACID	0,4 %	Maximum
2.1.12. BEHENIC ACID	0,3 %	Maximum
2.1.13. LIGNOCERIC ACID	0,2 %	Maximum
2.2. ISOMER TRANS		
2.2.1. OLEIC ACID	0,4%	Maximum
2.2.2. LINOLEIC + LINOLENIC ACIDS	0,35%	Maximum
2.2.3. ERITRODIOL + UVAOL, (E.E.C. NORM)	4,5 %	Minimum
2.2.4. TRILINOLEINE (LLL)*	0,5 %	Maximum
2.2.5. WAXES	350 mg./Kg.	Minimum
2.3. 2-GLYCERYL MONOPALMITATE	1,2 %	Maximum
2.4. STEROLS GAS CHROMATOGRAPHY		
2.4.1. CHOLESTEROL	0,5 %	Maximum
2.4.2. BRASICASTEROL	0,2 %	Maximum
2.4.3. CAMPESTEROL	4,0 %	Maximum
2.4.4. STIGMASTEROL	✘	
2.4.5. β-SITOSTEROL	93 %	Minimum
2.4.6. δ-7-STIGMASTENOL	0,5 %	Maximum
2.4.7. ABSOLUTE STEROLS	1.600 mg./Kg.	Minimum
2.5. HYDROCARBON TEST		

Legend :

✓ : Not under regulation

✘ : < Campesterol value.

Observations :

* If Trilinolein (LLL) > 0,5 % Then the difference between ECN42 real and ECN42 Theoretical must be < or = to 0,5.

* Benzopyrene value < 2 p.p.b.

* Polyaromatic Hydrocarbon (PAH) value < 5 p.p.b.

9.3. Conclusion

THE ANALYSIS OF "ITALICA" BRAND POMACE OLIVE OIL COMPLIES WITH THE STANDARDS OF THE INTERNATIONAL OLIVE OIL COUNCIL. IT IS ALSO IN CONFORMITY WITH THE EUROPEAN UNION STANDARDS (CEE) n° 2568/91, THIS POMACE OLIVE OIL IS EDIBLE FOR HUMAN CONSUMPTION.