

# 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 1Galon of Extra Virgin Olive Oil.

**BRAND NAME :** BETIS

**MAXIMUM ACIDITY :** 0'7°.

**ITEM CODE :** BL51VEBEUS

**MARKETS AVAILABILITY:** Worldwide.

### 1. Consumer Package

Tin can – single use

EAN / UPC:	8412253111198 / 098871014028
Item width (mm):	163
Item depth (mm):	109
Item height (mm):	250
Gross weight (g.):	3875
Net weight (g.):	3467
Net content (ml):	3785
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):	250
Gross weight (kg):	15,5
Net weight (kg):	13,87
Volume (m3):	0,019

### 3. Maritime Transport

Maritime Pallet (\*)

Maritime Carrier	20'FCL	40'FCL & LCL
DUN/EAN:	n/a	n/a
Pallet height (m):	2,160	1,160
Gross weight (kg):	1.880	950
Volume (m3)	2,592	1,392
Pallets / FCL :	10	21
Retailer packages/ pallet:	120	60
Number of rows/ pallet:	8	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):	2,160	1,160
Gross weight (kg):	1.260	640
Volume (m3)	2,074	1,114
Pallets / Trailer :	25	-
Retailer packages:	80	40
Number of rows/ pallet:	8	4
Retailer packages/row:	10	10
Method of securing load:	Cargo air bags	



### 5. Article mark-ups

Ingredients:	Extra Virgin Olive Oil.
Nutritional value:	Nutrition Facts Panel
Maximum Acidity:	0'7°
Best Before Date:	2 year from production date
Production Lot:	Lot Nº - Day of the Year -Turn
Language Sticker	Upon request

### 6. Import information

Harmonized System Tariff Nº 1509.90

### 7. Sensorial Analyse

Odour:	Quite Fruity
Flavour	Fruity with a fine taste of almond & a slight hint of bitterness
Colour	Golden green
Appearance	Clear, limpid.

### 8. Other features

Cap	Plastic cap with pouring mouth
Minimum Order	1 pallet
Lithography translation	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	0,7 %	Maximum
1.2. PEROXYDE VALUE	20 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	2,50	Maximum
- K270	0,22	Maximum
- δK	0,01	Maximum

### Legend :

✓ : Not under regulation

✗ : < Campesterol value.

### 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	0,2 %	Maximum
2.1.13. LIGNOCERIC ACID	0,2 %	Maximum
2.2. ISOMER TRANS		
2.2.1. OLEIC ACID	0,05%	Maximum
2.2.2. LINOLEIC + LINOLENIC ACIDS	0,05%	Maximum
2.2.3. ERITRODIOL + UVAOL, (E.E.C. NORM)	4,5 %	Maximum
2.2.4. TRILINOLEINE (LLL)*	0,2 %	Maximum
2.2.5. WAXES	250 mg./Kg.	Maximum
2.3. 2-GLYCERYL MONOPALMITATE	***	
2.4. STEROLS GAS CHROMATOGRAPHY	0,5 %	Maximum
2.4.1. CHOLESTEROL	0,1 %	Maximum
2.4.2. BRASICASTEROL	4,0 %	Maximum
2.4.3. CAMPESTEROL	✗	
2.4.4. STIGMASTEROL	93 %	Minimum
2.4.5. β-SITOSTEROL	0,5 %	Maximum
2.4.6. δ-7-STIGMASTENOL	1.000 mg./Kg.	Minimum
2.4.7. ABSOLUTE STEROLS		
2.5. HYDROCARBON TEST	0,10 %	

### Observations :

\* If Trilinolein (LLL) > 0,2 % Then the difference between ECN42 real and ECN42 Theoretical must be < or = to 0,3.

\* Benzopyrene value < 2 p.p.b.

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

\*\*\* 2-Glyceryl monopalmitate Value  
C16:0 ≤ 14.0%; 2P ≤ 0.9%  
C16:0 > 14.0%; 2P ≤ 1.0%

### 9.3. Conclusion

THE ANALYSIS OF "BETIS" BRAND EXTRA VIRGIN 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 EXTRA VIRGIN OLIVE OIL IS EDIBLE FOR HUMAN CONSUMPTION.