

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 25 tins x 1/8G (473 ml) of Extra Virgin Olive Oil Betis.

BRAND NAME : BETIS

MAXIMUM ACIDITY : 0'7°.

ITEM CODE : BL58VEBEUS

MARKETS AVAILABILITY: Worldwide.

1. Consumer Package

Tin can – single use

EAN / UPC: 098871014134

Item width (mm): 76,3

Item depth (mm): 49,7

Item height (mm): 159,3

Gross weight (g.): 500

Net weight (g.): 433

Net content (ml): 473

Lithography Languages: English / Spanish

Language Sticker Upon request

2. Retailer package

Shrink wrap tray

DUN/EAN: n/a

Consumer packages per retailer package: 25

Length (mm): 390

Width (mm): 260

Height (mm): 161

Gross weight (kg): 12,6

Net weight (kg): 10,33

Volume (m3): 0,016

3. Maritime Transport

Maritime Pallet (*)

Maritime Carrier 20'FCL 40'FCL & LCL

DUN/EAN: n/a n/a

Pallet height (m): 2,092 1,448

Gross weight (kg): 1520 1.020

Volume (m3) 2,640 1,824

Pallets / FCL : 10 21

Retailer packages/ pallet: 120 80

Number of rows/ pallet: 12 8

Retailer packages/row: 10 10

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): 2,092 1,448

Gross weight (kg): 1.370 920

Volume (m3) 2,112 1,459

Pallets / Trailer : 25 -

Retailer packages: 108 72

Number of rows/ pallet: 12 8

Retailer packages/row: 9 9

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 N° - Day of the Year -Turn

Language Sticker Upon request

6. Import information

Harmonized System Tariff N° 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

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-STIGMASTEROL	1.000 mg./Kg.	Minimum
2.4.7. ABSOLUTE STEROLS		
2.5. HYDROCARBON TEST	0,10 %	

Legend :

✓ : Not under regulation

✘ : < Campesterol value.

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.