

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

Apartado / P. Box 219 41700 Dos Hermanas (Sevilla) España

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UNE-EN ISO 9001



PRODUCT INFORMATION SHEET

DESCRIPTION : Case of 12 glass bottles x 500 ml (16,90 fl.oz) of Extra Virgin Olive Oil.

BRAND NAME : BETIS

MAXIMUM ACIDITY : 0'7°.

ITEM CODE : CC08VEBEE5

MARKETS AVAILABILITY: Worldwide.

1. Consumer Package

Glass bottle – single use

EAN / UPC:

8412253001086 / 098871014042

Item width (mm):

76,8

Item depth (mm):

57

Item height (mm):

252

Gross weight (g.):

905

Net weight (g.):

458

Net content (ml):

500

Label Languages:

English

Back-label Languages:

English / Spanish

Language Sticker

Upon request

2. Retailer package

Carton case

DUN/EAN:

18412253001083

Consumer packages per
retailer package:

12

Length (mm):

320

Width (mm):

185

Height (mm):

260

Gross weight (kg):

11,4

Net weight (kg):

5,5

Volume (m3):

0,0154

3. Maritime Transport

Maritime Pallet (*)

Maritime Carrier

20'FCL 40'FCL & LCL

DUN/EAN:

n/a n/a

Pallet height (m):

2,23 1,78

Gross weight (kg):

1.662 1.251

Volume (m3)

2,676 2,136

Pallets / FCL :

10 21

Retailer packages/ pallet:

144 108

Number of rows/ pallet:

8 6

Retailer packages/row:

18 18

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):

2,23 1,78

Gross weight (kg):

1083 930

Volume (m3)

2,14 1,424

Pallets / Trailer :

25 -

Retailer packages:

112 84

Number of rows/ pallet:

8 6

Retailer packages/row:

14 14

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° 1509.10

7. Sensorial Analyse

Odour:

Quite Fruity

Flavour

Fruity with a faint taste of Almond
& a slight hint of bitterness.

Colour

Golden green

Appearance

Clear, limpid.

8. Other features

Bottle shape

Exclusive Design for BETIS®

Cap

Plastic,

Minimum Order

1 pallet

Back label translation

From 5 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
- δ K	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-STIGMASTENOL	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.