

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 : Case of 24 glass bottles x 125 ml (4,25 fl.oz) of Extra Virgin Olive Oil and Garlic and Pepper Natural Essences

BRAND NAME : BETIS

MAXIMUM ACIDITY : 0'7°.

ITEM CODE : CC63VA2BE1US / CC10VE2BE1ES

MARKETS AVAILABILITY: Worldwide.

1. Consumer Package

Glass bottle – single use

EAN / UPC:	8412253551123
Item width (mm):	53
Item depth (mm):	40
Item height (mm):	153
Gross weight (g.):	250
Net weight (g.):	115
Net content (ml):	125
Label Languages:	English
Back-label Languages:	English / Spanish
Language Sticker	Upon request

2. Retailer package

Carton case

DUN/EAN:	28412253551127
Consumer packages per retailer package:	24
Length (mm):	250
Width (mm):	220
Height (mm):	165
Gross weight (kg):	6,2
Net weight (kg):	2,75
Volume (m3):	0,0091

3. Maritime Transport

Maritime Pallet (*)

	20'FCL	40'FCL & LCL
Maritime Carrier		
DUN/EAN:	n/a	n/a
Pallet height (m):	2,140	1,975
Gross weight (kg):	1.582	1.452
Volume (m3)	2,568	2,37
Pallets / FCL :	10	21
Retailer packages/ pallet:	252	231
Number of rows/ pallet:	12	11
Retailer packages/row:	21	21
Method of securing load:	Cargo air bags	

4. Road Transport

Eur-Pallet (°)

	FTL	LTL
Road Carrier		
DUN/EAN:	n/a	n/a
Pallet height (m):	2,140	1,645
Gross weight (kg):	1.062	801
Volume (m3)	2,05	1,579
Pallets / Trailer :	25	-
Retailer packages:	168	126
Number of rows/ pallet:	12	9
Retailer packages/row:	14	14
Method of securing load:	Cargo air bags	



5. Article mark-ups

Ingredients:	Extra Virgin Olive Oil & Natural Essences
Nutritional value:	
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°

7. Sensorial Analyse

Odour:	Quite Fruity
Flavour	Fruity with a faint taste of Almond & Slight hint of bitterness and garlic & hot pepper
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 (Extra virgin olive oil)

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.