

# 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 6 PET bottles x 2.000 ml. of Extra Virgin Olive Oil.

**BRAND NAME :** BETIS

**MAXIMUM ACIDITY :** 0'7°.

**ITEM CODE :** CP05VEBEE5

**MARKETS AVAILABILITY:** Worldwide.

### 1. Consumer Package

PET bottle – single use

EAN / UPC:	8412253001277
Item width (mm):	119
Item depth (mm):	119
Item height (mm):	274
Gross weight (g.):	2.000
Net weight (g.):	1.832
Net content (ml):	2.000
Label Languages:	English / Spanish
Language Sticker	Upon request

### 2. Retailer package

Carton case

DUN/EAN:	28412253001271
Consumer packages per retailer package:	6
Length (mm):	360
Width (mm):	240
Height (mm):	286
Gross weight (kg):	12
Net weight (kg):	10,99
Volume (m3):	0,025

### 3. Maritime Transport

Maritime Pallet (\*)

	20'FCL	40'FCL & LCL
Maritime Carrier	n/a	n/a
DUN/EAN:	n/a	n/a
Pallet height (m):	1,59	1,59
Gross weight (kg):	800	800
Volume (m3)	1,908	1,908
Pallets / FCL :	10	21
Retailer packages/ pallet:	65	65
Number of rows/ pallet:	5	5
Retailer packages/row:	13	13
Method of securing load:	Cargo air bags	

### 4. Road Transport

Eur-Pallet (°)

	FTL	LTL
Road Carrier	n/a	n/a
DUN/EAN:	n/a	n/a
Pallet height (m):	1,88	1,88
Gross weight (kg):	740	740
Volume (m3)	1,80	1,80
Pallets / Trailer :	25	--
Retailer packages:	60	60
Number of rows/ pallet:	6	6
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 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

Cap	Plastic,
Minimum Order	1 pallet
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
- $\delta$ K	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. $\beta$ -SITOSTEROL	0,5 %	Maximum
2.4.6. $\delta$ -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.