

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 15 PET bottles x 1.000 ml. of Olive-Pomace Oil.

BRAND NAME : ITALICA

MAXIMUM ACIDITY : 0'4°.

ITEM CODE : CP0600ITES

MARKETS AVAILABILITY: Worldwide.

1. Consumer Package

PET bottle – single use

EAN / UPC:	8412253114007
Item width (mm):	78
Item depth (mm):	78
Item height (mm):	276
Gross weight (g.):	967
Net weight (g.):	916
Net content (ml):	1.000
Label Languages:	English
Language Sticker	Upon request

2. Retailer package

Carton case

DUN/EAN:	18412253114004
Consumer packages per retailer package:	15
Length (mm):	400
Width (mm):	240
Height (mm):	280
Gross weight (kg):	14,50
Net weight (kg):	13,74
Volume (m3):	0,027

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):	2,120	2,120
Gross weight (kg):	1.238	1.238
Volume (m3)	2,544	2,544
Pallets / FCL :	10	21
Retailer packages/ pallet:	84	84
Number of rows/ pallet:	7	7
Retailer packages/row:	12	12
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):	1,560	1,560	1,680
Gross weight (kg):	725	725	870
Volume (m3)	1,498	1,498	1,613
Pallets / Trailer :	25	-	-
Retailer packages:	50	50	60
Number of rows/ pallet:	5	5	6
Retailer packages/row:	10	10	10
Method of securing load:	Cargo air bags		



5. Article mark-ups

Ingredients:	Pomace Olive Oil & Extra Virgin Olive Oil.
Nutritional value:	Nutrition Facts Panel
Maximum Acidity:	0'4°
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° 1510.00

7. Sensorial Analyse

Odour:	Very Lightly Fruity
Flavour	Very slightly fruity with a faint taste of Almond.
Colour	Light golden yellow
Appearance	Limpid.

8. Other features

Cap	Plastic,
Minimum Order	1 pallet
Label translation	From 10 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	0,4 %	Maximum
1.2. PEROXYDE VALUE	15 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	-	Maximum
- K270	1,70	Maximum
- δK	0,18	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	0,3 %	Maximum
2.1.13. LIGNOCERIC ACID	0,2 %	Maximum
2.2. ISOMER TRANS		
2.2.1. OLEIC ACID	0,4%	Maximum
2.2.2. LINOLEIC + LINOLENIC ACIDS	0,35%	Maximum
2.2.3. ERITRODIOL + UVAOL, (E.E.C. NORM)	4,5 %	Minimum
2.2.4. TRILINOLEINE (LLL)*	0,5 %	Maximum
2.2.5. WAXES	350 mg./Kg.	Minimum
2.3. 2-GLYCERYL MONOPALMITATE	1,2 %	Maximum
2.4. STEROLS GAS CHROMATOGRAPHY		
2.4.1. CHOLESTEROL	0,5 %	Maximum
2.4.2. BRASICASTEROL	0,2 %	Maximum
2.4.3. CAMPESTEROL	4,0 %	Maximum
2.4.4. STIGMASTEROL	*	
2.4.5. β-SITOSTEROL	93 %	Minimum
2.4.6. δ-7-STIGMASTEROL	0,5 %	Maximum
2.4.7. ABSOLUTE STEROLS	1.600 mg./Kg.	Minimum
2.5. HYDROCARBON TEST		

Observations :

* If Trilinolein (LLL) > 0,5 % Then the difference between ECN42 real and ECN42 Theoretical must be < or = to 0,5.

* Benzopyrene value < 2 p.p.b.

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

9.3. Conclusion

THE ANALYSIS OF "ITALICA" BRAND POMACE 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 POMACE OLIVE OIL IS EDIBLE FOR HUMAN CONSUMPTION.