

# TORRES Y RIBELLES, S.A.

Fundada en 1914  
Torres y Ribelles, S.A.Unipersonal  
Código de identificación fiscal A-41004540

COMPANY WITH FOOD  
SAFETY & QUALITY SYSTEM  
CERTIFIED BY DNV GL  
= FSSC 2200 - QUALITY =

## ENVASADORES Y EXPORTADORES DE ACEITE DE OLIVA

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### PRODUCT INFORMATION SHEET

#### SEASONING PREPARED WITH EXTRA VIRGIN OLIVE OIL & TRUFFLE NATURAL ESSENCE

<b>PRODUCT NAME:</b>		SEASONING PREPARED WITH EXTRA VIRGIN OLIVE OIL AND TRUFFLE NATURAL ESSENCE			
<b>INGREDIENTS:</b>		EXTRA VIRGIN OLIVE OIL AND TRUFFLE NATURAL ESSENCE		<b>ADDITIVES:</b> OUR SEASONINGS ARE FREE OF ADDITIVES	
<b>SENSORIAL ANALYZE</b>			<b>NUTRITIONAL INFORMATION (Per 100g)</b>		
<b>Appearance:</b>	Clear, limpid		<b>NERGY:</b>	3700 kJ / 900 kcal	
<b>Odor:</b>	Quite Fruity		<b>FAT:</b>	100 g	
<b>Flavor:</b>	Fruity with a faint taste of almond & a slight hint of bitterness and truffle		<b>OF WHICH:</b>		
			<b>SATURATES</b>	14 g	
			<b>MONO-UNSATURATES</b>	79 g	
			<b>POLYUNSATURATES</b>	7 g	
<b>Color:</b>	Golden green		<b>CARBOHYDRATE:</b>	0 g	
<b>Physical State:</b>	liquid		<b>OF WHICH:</b>		
<b>Consistency:</b>	oil		<b>SUGARS</b>	0 g	
<b>Observations:</b>	Olive oil starts solidification process and the color turns white when the temperature is lower than 10° C. It will recover its appearance at higher temperature and this doesn't affect its quality		<b>PROTEIN</b>	0 g	
			<b>SALT</b>	0 g	
			<b>VITAMIN E</b>	20 mg	NRV: 166%
<b>CHEMICAL ANALYSIS</b>					
<b>LEGAL BASIS:</b>	Reg (UE) 1348/2013, COI-T15-NCnº3.Rev7, RD 1477/1990, Reg (CE) 1334/2008, Reg (UE) 2015/1760, Reg EC 1130/2011				
<b>PURITY CRITERIA</b>			<b>QUALITY CRITERIA</b>		
<b>FATTY ACIDS GAS CHROMATOGRAPHY (%)</b>			<b>ACIDITY (% m/m expressed in oleic acid)</b>		
MYRISTIC	≤ 0.03		PEROXYDE VALUE (milleq. Peroxide oxygen per kg/oil)	≤ 20	
PALMITIC	7.50 – 20.00		WAXES (mg/kg)	≤ 150	
PALMITOLEIC	0.30 – 3.50		ECN 42 (difference between actual and theoretical)	≤ 0.2	
HEPTADECANOIC	≤ 0.30		SPECTROMETRY (K <sub>1 cm<sup>-1</sup>%</sub> )		
HEPTADECENOIC	≤ 0.30		K 232	NA	
ESTEARIC	0.50 – 5.00		K 270	≤ 0.22	
OLEIC	55.00 – 83.00		Δ-K	≤ 0.01	
LINOLEIC	3.50 – 21.00		FATTY ACID ETHYL ESTERS (FAEE)	NA	
LINOLENIC	≤ 1.00		<b>OTHERS</b>		
ARACHIC	≤ 0.60		MOISTURE AND VOLATILE MATTER (% m/m)	≤ 0.2	
GADOLEIC	≤ 0.40		INSOLUBLE IMPURITIES IN LIGHT PETROLIUM (% m/m)	≤ 0.1	
BEHENIC	≤ 0.20		2-GLYCERYL MONOPALMITATE (%)	NA	
LIGNOCERIC	≤ 0.20		UNSATONIFIABLE MATTER (g/kg)	≤ 15	
TRANS FATTY ACIDS (% trans fatty acids)			HALOGENATED SOLVENTS (mg/kg)	≤ 0.10	
OLEIC	≤ 0.10		TRACE METALS (mg/kg)		
LINOLEIC + LINOLENIC	≤ 0.10		IRON	≤ 3.0	
DESMETHYLESTEROLS COMPOSITION (% total sterols)			COPPER	≤ 0.1	
CHOLESTEROL	≤ 0.5		LEAD	≤ 0.1	
BRASCATEROL	≤ 0.1		AESENIC	≤ 0.1	
CAMPESTEROL	≤ 4.0		POLYCYCLIC AROMATIC HYDROCARBONS (µg/kg)		
STIGMASTEROL	≤ Campesterol		BENZO (A) PYRENE	≤ 2.0	
Δ-7-STIGMASTENOL	≤ 0.5		Σbenzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene & chrysene	≤ 10.0	
β-SITOSTEROL	≤ 93.0		<b>PESTICIDES RESIDUES:</b> This product complies with those máximum residue limits established by the Codex Alimentarius and UE Commission for these commodities.		
TOTAL STEROL CONTENT (mg/kg)	≤ 1000				
ERYTHRODIOL AND UVAOL CONTENT (% total sterol)	≤ 4.5				
STIGMASTADIENE CONTENT	NA				
<b>OTHER FEATURES</b>					
<b>Ionizing Radiation:</b>	All TORRES Y RIBELLES, S.A.'s products are free of ionizing radiations				
<b>Nano Materials:</b>	Torres y Ribelles, S.A. non uses nano materials in their packaging products				
<b>Allergens:</b>	This product is free of allergens (Reg (UE) 1169/2011, Annex II)				
<b>GMO</b>	All TORRES Y RIBELLES, S.A.'s products and installations are free of GMO products.				
<b>Product declaration:</b>	This product is suitable for kosher, halal, vegetarians and vegans				
<b>Microbiological characteristics:</b>	This product is according with the COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuff. Listeria Monocytogenes criteria: a <sub>w</sub> <0,92				
<b>Food conformity:</b>	<p>Torres y Ribelles, S.A. and their suppliers comply with de UE regulations on food safety:</p> <p>Reg. (CE) 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EECText with EEA relevance.and its subsequent amendments,</p> <p>Reg. (UE) 400/2014, of 22 April 2014 concerning a coordinated multiannual control programme of the Union for 2015, 2016 and 2017 to ensure compliance with maximum residue levels of pesticides and to assess the consumer exposure to pesticide residues in and on food of plant and animal origin Text with EEA relevanc,</p> <p>Reg. (CE) 1881/2006, of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, Reg. (UE) 696/2014, of 24 June 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of erucic acid in vegetable oils and fats and foods containing vegetable oils and fats, Reg. (UE) 1067/2013, of 30 October 2013 amending Regulation (EC) No 1881/2006 as regards maximum levels of the contaminants dioxins, dioxin-like PCBs and non-dioxin-like PCBs in liver of terrestrial animals Reg. (UE) 835/2011, of 19 August 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs, Reg. 629/2008, of 2 July 2008 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, Reg. (UE) 420/2011 of 29 April 2011 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, Reg. (UE) 488/2014 of 12 May 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium in foodstuff</p>				