



PRODUCT TECHNICAL SHEET
REFINED OLIVE POMACE OIL

QUALITY DEPT.

FT.04

REV. 11
Fecha: 07/04/2020
Actualización: 29/01/2025

REFINED OLIVE POMACE OIL

erhalten am 06.02.2025
STAV 380888

DESCRIPTION

According to the International Olive Oil Council, refined olive-pomace oil is the oil obtained from crude olive-pomace oil, by refining methods which do not lead to alterations in the initial glyceridic structure.

TRACEABILITY SYSTEM

By Lot number

INGREDIENTS

Oil obtained by refining crude olive-pomace oil.

BEST BEFORE

24 months

STORAGE CONDITIONS

Dry & cool place; temperature: 15-20 °C.

TRANSPORT CONDITIONS

Transport is carried out at room temperature

In clean transport conditions (absence of strange odours, excess dust, moisture, pest and mould)

RECOMMENDATIONS FOR USE

- Food industry

PACKAGING (Food Contact Materials - Regulation (EC) 1935/2004 + 2017/752 + (EU) 2018/213 + Food Contact Plastics Regulation (EU) No 10/2011.

- In bulk

- Metal drum x 200 kilos
Closure system material
- S" EPDM / suitable for food contact
- IBC container x 1000 liters (916kilos)
Filling opening material
- Screw cap - DN150 / 6", PE-HD, / suitable for food contact
- O-ring gasket - TPE / suitable for food contact

- Bottles

- Glass bottle x 1 liter, 750 ml, 500 ml, 250 ml
- Aluminum and plastic cap suitable for food contact
- PET bottle x 25 liters, 5 liters, 2 liters, 1 liter
- Plastic cap suitable for food contact
- Cans x 5 liters, 3 liters, 250ml, 125ml / with lids suitable for food contact
- HD and LD polyethylene cap suitable for food contact.



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Organoleptic Characteristics

Appearance: limpid
Odor and flavor: none
Color: clear, light yellow

ORIGIN

Spain

NUTRITIONAL INFORMATION

Energetic value (100 ml): 824 Kcal / 3.448 Kj

Protein: 0 g

Carbohydrates: 0 g

Sugar: 0

Salt: 0 g

Total Fat: 100 g

Saturated: 15 g

Monounsaturated: 75 g

Polyunsaturated: 10 g

Characteristics (IOC, T15 Rev.12) (UE 2015/1830)

Quality criteria

Free Acidity (%) ≤ 0.3

Peroxide value (mEq O₂/Kg) ≤ 5

UV Absorbency

K₂₇₀ ≤ 2.0

ΔK ≤ 0.20

Moisture and volatile matter

(% m/m) ≤ 0.1

Insoluble impurities in light petroleum

(% m/m) ≤ 0.05

Trace metals (mg/kg)

Iron ≤ 3.0

Copper ≤ 0.1

Heavy Metals

Lead(Pb) (mg/kg) Max 0.1

Arsenic (As) (mg/kg) Max. 0.1

Dioxins and PCBs

Dioxins (pg/g) Max. 0,75

Dioxins + PCBs similar to dioxins (pg/g) Max. 1,25

PCB28, PCB101, PCB138, PCB153, PCB52 and PCB180 (ng/g) Max. 40

Sum of 3-monochloropropanediol

3-MCPD and 3-MCPD fatty acid esters, expressed as 3-MCPD Max. 2500 µg/kg

Glycidyl fatty acid esters expressed as glycidol

Max. µg/kg 1000

Polycyclic aromatic hydrocarbons

Benzo(a)pyrene (µg/kg) Max.2

Sum of benzo(a)- pyrene, benzo(a)anthracene, Max. 10



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	benzo(b)fluoranthene and chrysene (µg/kg)	
Erucic acid		
	Max. (g/kg)	20

Sterols composition		
	Cholesterol (%)	≤ 0.5
	Brassicasterol (%)	≤ 0.2
	Campesterol (%)	≤ 4.0
	Stigmasterol (%) <Campesterol	
	Delta-7 stigmastenol (%)	≤ 0.5
	Betasitosterol (%)	≥ 93.0

Fatty Acid composition		
	Myristic (C:14)	≤ 0.03
	Arachidic (C:20)	≤ 0.60
	Linolenic(C:18:3)	≤ 1.0
	Eicosenoic (C:20:1)	≤ 0.50
	Behenic (C:22)	≤ 0.30
	Lignoceric (C:24)	≤ 0.20
	Total sterols (mg/Kg)	≥ 1 800
	Erythrodiol + Uvaol (%)	≥4.5
	Total Transoleicisomers	<0.40
	Total Translinoleic+translinolenicisomers	<0.35

	Wax (mg/Kg) C40 + C42 + C44 + C46	≤ 350
	ΔECN42	≤ 0.5
	Unsaponifiable matter (g/kg)	≤30

Regulation:

COMMISSION REGULATION (EU) 2023/915 of 25 April 2023 on maximum limits for certain contaminants in food and repealing Regulation (EC) No 1881/2006.

Commission Delegated Regulation (EU) 2022/2104 of 29 July 2022 supplements Regulation (EU) No 1308/2013 by establishing rules on the marketing of olive oil. This new legislative framework repeals the previous Regulations (EEC) No 2568/91 and (EU) 29/2012.

International Olive Council Trade Standard applying to olive oils

MOSH/MOAH: do not have a binding regulation that establishes legal limits on oil. Recommendation (EU) 2017/84

Phthalates: Does not exist a specific regulation in oil

GMO

I hereby guarantee to the best of my knowledge on the current valid food regulations on genetically-modified foods according to the new Regulation (EC) No. 1829/2003 and the Directives (EC) No. 2015/1830 on the traceability and labeling of genetically-modified organisms of food and animal feed, that the named product does not contain any genetically-modified raw materials and that the commodity is not composed of genetically-

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modified organisms and also does not contain any genetically-modified organisms and is not subject to mandatory labeling. This also applies to all utilized raw materials including additives and flavor enhancers.

Allergen declaration

No ingredients with potential allergens according to EU classification.

Ionization/Irradiation

Products have not been ionized or irradiated

Consumption:

Suitable for human

Vegans and vegetarians

Halal certified

Gluten Free

EDITED Quality Dept.	REVIEWED: Quality and Food Safety Manager Mariana Fernández	APPROVED: General Manager Victor Alabart
SIGNATURE		