



## PRODUCT DETAILS

Product name:	<b>Olive Pomace Oil</b>
Product code:	<b>SPT1</b>
Country of Origin:	<b>Spain</b>
County:	<b>Allicante</b>
Region:	<b>Alcoy</b>
Product Weight : (Kg)	<b>4.58kg net weight / 4.7kg gross</b>
Number of units per case	<b>3</b>

For Marketing Purposes:	
How would you best describe your product ? This Is for our sales team & computer system so please make sure it describes your product well	Refined olive pomace oil blended with 5% extra virgin olive oil. It has a high smoking point and is suitable for use in restaurants, home cooking etc
Short description	Made from the very best refined pomace oils

Supplier name:	Casimiro Perez SL
Supplier product code:	8423261 003054
Supplier address:	c/ Gabriel Miro, 16-18
	03804 Alcoy ( Alicante)
	Spain
Site of manufacture (if different):	
Commercial contact Name:	James Tyler
Number	44 (0) 1460 242 588
Email	<a href="mailto:james.tyler@lefkro.co.uk">james.tyler@lefkro.co.uk</a>
Technical contact Name	Duncan Tyler
Number	44 (0) 1460 242 588
Email	<a href="mailto:duncan.tyler@lefkro.co.uk">duncan.tyler@lefkro.co.uk</a>

<b>ANALYSIS:</b> <i>please confirm the following statement:</i>	Each batch is analysed according to CE regulation and IOOC regulation. Full analysis available on request.
<b>Yes</b>	yes
<b>No</b>	

**ORGANOLEPTIC PROFILE:**

Appearance:	Yellowish /green
Aroma:	neutral taste with slight hing of evo taste
Colour:	Yellowish /green
Texture:	buttery

**SHELF LIFE AND STORAGE**

Shelf life from manufacture:	2 yrs
Minimum life into depot:	2 yrs
Shelf life once opened:	1 yr
Storage temperature (unopened):	max 20c
Storage temperature (opened):	max 20c
Suitable for Freezing	no

**ACCREDITATION CERTIFICATION. Please attach up to date copies of certificates from manufacturing sites. (BRC/EFSIS/Organic/SALSA/ISO/IFS certification)**

<b>SUPPLIER</b>	
Certification	All requirements of sanitary legislation (HACCP)
Organisation	Spanish Sanitary dept
Date of certification	08.02.2010
Date of expiry	

**PACKAGING CERTIFICATION. Please attach up to date copies of certificates ISO/BRC/loP**

Certification	
Organisation	
Date of certification	
Date of expiry	

## INGREDIENT & NUTRITIONAL INFORMATION

### Olive Pomace Oil

**INGREDIENT DECLARATION:** Please list all ingredients, additives and processing aids, their percentage in the product, country of origin and, for additives or processing aids, their function. If an ingredient appears in the product description, e.g. “Lemon Infused Olive Oil” it is essential that the percentage of that ingredient is entered below (QUID information). If an ingredient is a compound ingredient, please list the components of that ingredient, including additives and processing aids. In the source column, please state what an ingredient or additive is made from, e.g. rennet – from cows, gelatine – from cows, lysozyme, from eggs. If an oil or fat please state the source, e.g. sunflower oil and if the oil is chemically altered, e.g. hydrogenated

Ingredients in descending order	% composition	Country of origin and supplier name	Source (where does the material come from?)	Function – for additives or processing aids
olive pomace	100.00%	Spain	Spain	

#### NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml		Method (Calculation / Analysis)
Energy	KJ:	3378	Guideline daily amount
	Kcal:	822	
Protein (g)	0.0		
Carbohydrate (g)	0.0		
(of which sugars) (g)	0.0		
Fat (g)	91.3g		
of which saturates (g)	14g		
(of which polyunsaturated) (g)	70.8g		
(of which monounsaturated) (g)	6.5g		
Fibre (g)	0.0		
Sodium (g)	0.0		
Equivalent as salt (g)	0.0		
Moisture (g)	max 0.1		

## ANALYTICAL & MICRO

### MICROSTANDARDS

Test	Target	Action	Reject	Method	Frequency
TVC	n/a				
Ecoli	n/a				
Staphylococcus Aureus	n/a				
Bacillus cereus	n/a				
Listeria spp in 25g	n/a				
Salmonella spp in 25g	n/a				
Yeast & moulds	n/a				

Laboratory used:	
Accreditation:	
Schedule for testing:	

### ANALYTICAL STANDARDS

Test	Target	Reject	Method	Frequency
pH	max 0.2			
Total Moisture	max 0.2			
Aw	x			
Total Fat	x			
Fat in Dry Matter	x			
Pesticide residues	max 2 ppm			
Total Meat Content	x			
Nitrite (cured meat products)	x			
Histamine (fish)	x			
Aflatoxin	x			
Cereals, nuts and dried fruits)	x			
Ochratoxin	x			
Cereals, nuts and dried fruits)	x			
OTHER TESTS – PLEASE STATE				



Halal Certification	no
Organic Certification	yes

## PACKAGING

Primary/ Secondary/ Tertiary	Type of Material	Description	Is the packaging Recyclable	Colour of packaging	Component Weight (g)	Packaging Dimensions [mm]			
						Length	Width	Height	Diameter
Primary	pet		yes	green	90	344	140	140	
Primary									
Primary									
Primary									
Secondary	carton		yes	brown	150	430	145	145	
Tertiary									
Tertiary									
Total Weight Primary Packaging(g)			90	Primary Barcode details					
Total Weight Secondary Packaging (g)			150	Secondary Barcode details					
Total Weight Tertiary Packaging (g)				Intrastat Code/Import Code	1509.9				
Number of units per case			<b>3</b>	Packed in protective atmosphere					
Number of Layers per Pallet			4	Vacuum Packed					
Number of cases per pallet			64						
Pallet Dimensions (L x W x H)			120x100x145						
Pallet Type e.g. GKN,CHEP			wood						
Net Weight of unit (g)			4.58						
Net Weight of Units per case in (g)			14025						
Total Weight of Packaging per Case (g)			14625						
Total Weight per case (kg)			<b>14625</b>						

### **LABELLING. Please attach a sample of all product labelling**

NB. ALL product must be labelled / marked with the following information, in English as a minimum on the primary packaging. Secondary packaging must contain as a minimum, Name and address of supplier, Health Mark, Product name,

INFORMATION	On primary pack	On secondary pack
Name of product.	yes	yes
Description of the	Yes	Yes
Name and address of the	Yes	No
Ingredient declaration, including allergen	Yes	No
Use by or best before	Yes	No
Storage instructions	Yes	No