



## **Product Specification Sheet Grocery**

**Product Name: "Europa" Olive Oil, Extra Virgin - 4/3 Liters** 

 Item Number:
 A563436
 Country of Origin:
 Türkiye

 Pack Size:
 4/3 Liters
 Shelf Life Unopened/Opened:

 Unit Net Weight:
 3 Quarts and 5.4 Fl Oz (3 Liters)
 Unit Drain Weight:
 N/A

**UPC:** 0 71270 39348 2 **Case/Package Code: Case/Carton: DD/MM/YY format** 

PO number to be printed with the inkjet just on 1 side of the case (e.i. 15-11091-01). Followed by 2 X and the last 4 digits of the product code (e.i. XX5204 along with the YYJJJ (where the YY are the last 2 digits for the year and the JJJ is the day based on the Julian calendar).

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**GTIN:** 10 0 71270 39348 9 **Unit Can Code/Coding Format:** 

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Product Image

EXTRA VIRGIN OLIVE OIL

Iddeal for cooking, marinades and finishing

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# Product Properties Extra virgin olive oil 3 L Ingredient Statement: 100% Extra Virgin Olive Oil

Kosher (Y/N; type)

GMO Free (Y/N)

BPA NI (Y/N); Lid, Can, Jar,

Environmental

Organic (Y/N; type)

Pieces Count (per package)

Easy Open (Y/N; type)

Piece Fragments (Range; %)

N/A

#### **Physical Properties:**

 Color
 Yellow-green

 Aroma & Flavor
 Olive oil

 Texture
 Liquid

Appearance	Limpid
Size & Shape Range (mm)	N/A
Vacuum	N/A

#### **Chemical Properties:**

pH (range)
Titrable Acidity (range)

Brix (range)
Salt Percentage — Volhard Method (range)
Sulfur Dioxide (range)
Moisture (range)
Free Fatty Acid Value
Peroxide Value

Minimum	Maximum	Target
N/A	N/A	N/A
0	0.3	N/A
0	0.8	0.65
0	20	12

#### **Microbiological Properties:**

 Total Plate Count
 N/A

 Yeast and Molds
 N/A

 Coliforms
 N/A

 Staphylococcus, coagulase positive
 N/A

 E.Coli
 N/A

 Listeria
 N/A

 Salmonella
 N/A

### Nutritionals (\*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size: (As listed on Label)	1 tbsp (15ml)		Serving Size:	100 ml	
Servings Per Container:	200 servings		Servings Per Container:	30 servings	
	Per Serving	DV%		Per Serving	DV%
Calories:	120		Calories:	873	
Total Fat (g)	14	18%	Total Fat (g)	100	128%
*Changed from 65-78g:			*Changed from 65-78g:		
Saturated Fat (g):	2	10%	Saturated Fat (g):	14	70%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%	Cholesterol (mg):	0	0%
Sodium (mg)	0	0%	Sodium (mg)	0	0%
*Changed from 2,400-2,300mg			*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	0	0%	Total Carbohydrate (g)	0	0%
*Changed from 300-275g			*Changed from 300-275g		
Dietary Fiber (g)	0	0%	Dietary Fiber (g)	0	0%
*Changed from 25-28g :			*Changed from 25-28g :		
Total Sugars (g):	0		Total Sugars (g):	0	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	0		Protein (g):	0	
Vitamin D (mcg) *Changed from 400IU (10µg) – 20µg:	0	0%	Vitamin D (mcg) *Changed from 400IU (10μg) – 20μg:	0	0%
Calcium (mg) *Changed from 1,000—1,300mg:	0	0%	Calcium (mg) *Changed from 1,000—1,300mg:	0	0%
Iron (mg):	0	0%	Iron (mg):	0	0%
Potassium (mg)	0	0%	Potassium (mg)	0	0%
*Changed from 3,500-4,700mg			*Changed from 3,500-4,700mg		

<sup>\*</sup>Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

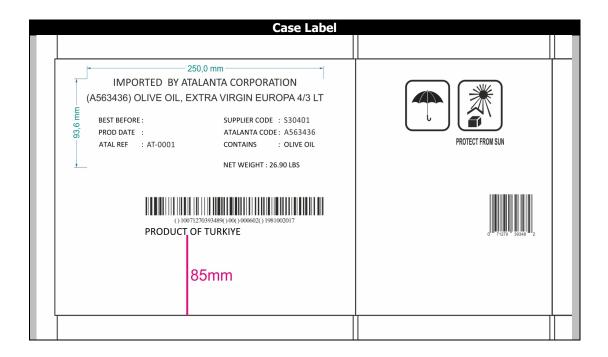
Packaging				
Individual Unit Dimension (in):	10.23" x 5.9" x 3.62"	_ Case Gross Weight:	27 Lbs	
Case Dimensions (in):	12.2" x 7.48" x 9"	Storage Practice:	Store unopened product in a cool and dry place out of direct sunlight.	
case Difficusions (III):	12.2 X 7.40 X 9	_ Storage Practice:	Suringit.	
Case Cube (ft^):	0.4753	Storage Temperature:	40 – 80 °F	
Block & Tier:	20 x 5	Shipping Temperature:	40 – 80 °F	
Cases Per Pallet:	100			

#### Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	No
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No



Supplier No.	S297/S1056/S1257/S1033/S30401
Manufacturer No.	F05VFI/S1056/S1257/S1033/M30401