



Brand:	MOLINO DE HUÉVAR
Sales descriptions and category:	Virgin Olive Oil. “Olive oil obtained directly from olives and solely by mechanical means”.
Organoleptic characteristics:	Virgin olive oil with an intense green colour, freshly soft and fruity odour which reminiscent of freshly cut grass. Creamy, smooth sensation on palate with a hint of fig and apple.
EU Regulation characteristics:	<p>Acidity $\leq 2,0$</p> <p>Peroxid Index mEq O₂/kg ≤ 20</p> <p>Waxes mg/kg ≤ 250</p> <p>Glyceryl-2-monopalmitate (%) $\leq 0,9$</p> <p>Stigmastadiene mg/kg $\leq 0,1$</p> <p>Difference between HPLC, ECN42 and ECN42 theoretical $\leq 0,2$</p> <p>Organoleptic Assessment Median of defects (Md): Md $\leq 2,5$</p> <p>Organoleptic Assessment Median of fruity (Mf): Mf > 0</p> <p>K 232 $\leq 2,60$</p> <p>K 270 $\leq 0,25$</p> <p>ΔK $\leq 0,01$</p>
Sale and Packaging Unit:	<p>Sale and Packaging Unit:</p> <ul style="list-style-type: none"> • 750 ml plastic bottle: Cardboard box: 12 units of 750 ml • Plastic bottle of 5 L: Cardboard box: 4 units of 5 L <p>Bulk: The oil is transported through stainless steel plumb from the tanks of the cellar to the connection area with tankers.</p>
Labelling:	<ul style="list-style-type: none"> • The name of the product and category.. • Brand. • The net quantity of the food. • The business name and address of the food business operator. • Best before and Lot number. • The list of ingredients. • A nutrition declaration. • Storage conditions and/or conditions of use.
Best before date:	1 and ½ year from production date.
Storage conditions:	Store away from light and heat.
Lot number:	Formed by a code consisting of: a letter to identify the category of oil, a serial number that we assign to all products that have been bottled with the same oil reservoir and the latest data for the year of bottling.