

Technical Data Sheet

MURUVE



Brand:	MURUVE
Sales descriptions and category:	Extra Virgin Olive Oil. “Superior category olive oil obtained directly from olives and solely by mechanical means”.
Organoleptic characteristics:	Extra virgin olive oil with low acidity and well balanced olfactory–gustatory and tactile sensation as determined by sensory analysis. It has 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:	Acidity $\leq 0,8$ Peroxid Index mEq O ₂ /kg ≤ 20 Waxes mg/kg ≤ 150 Glyceryl-2-monopalmitate (%) $\leq 0,9$ Stigmastadiene mg/kg $\leq 0,05$ Difference between HPLC, ECN42 and ECN42 theoretical $\leq 0,2$ Organoleptic Assessment Median of defects (Md): Md = 0 Organoleptic Assessment Median of fruity(Mf): Mf > 0 K 232 $\leq 2,50$ K 270 $\leq 0,22$ ΔK $\leq 0,01$
Sale and Packaging Unit:	Sale and Packaging Unit: <ul style="list-style-type: none">500 ml glass bottle: Cardboard box: 12 units of 500 ml Cardboard box: Pack of 2 bottles. Bulk: The oil is transported through stainless steel plumb from the tanks of the cellar to the connection area with tankers.
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.