

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 20/09/24

**PRODUCT** OLIVE OIL, EXTRA VIRGIN

**APPLICATIONS** Industrial raw material not intended for direct use.

**FRUITS** 

IUPAC NAME OLIVE OF

**PLANT OF ORIGIN** Olea europea sativa Hoffm.

PART OF THE PLANT

**SYNONYMS** 

**CAS** 8001-25-0

**EINECS** 232-277-0

**TARIFF NUMBER** 1515909999

**REACH REGISTRATION NO.** Exempt from registration (according to Annex V to REACH)

## **SPECIFICATIONS**

ASPECT AT 20°C SLIGHT VISCOUS CLEAR LIQUID

COLOUR PALE YELLOW TO GREEN ODOUR NEARLY ODORLESS

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,910 - 0,930

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4600 - 1,4800

REFRACTIVE INDEX nD25
OPTICAL ROTATION (°)

BOILING POINT (°C)

MELTING POINT (°C)

-

**FLASH POINT (°C)** 320,00

**ASSAY (% GC)** OLEIC ACID: 55-83% - PALMITIC ACID: 7,5-20%

ACID VALUE (mg KOH/g) < 1

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

**OTHER TECHNICAL DATA**MAJOR FATTY ACID: PALMITIC: 7,5-20% - PALMITOLEIC: 0,3-3,5% - STEARIC:

0,5-5% - OLEIC: 55-83% - LINOLEIC: 2,5-21%

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

PURGE HEADSPACE WITH NITROGEN.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.