



Rancho Cucamonga, CA 91730
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 ciuti.com

Specification:

**EXTRA VIRGIN
 OLIVE OIL**

Description: Full bodied, extra virgin olive oil is a product that has a powerful flavor but is smooth and sweet with no bitterness or acrid after taste. It is first cold pressed using expeller methods.; the edible oil obtained from the fruit of the olive tree (*Olea Europaea* L.) solely by mechanical or other physical means under conditions that do not lead to alterations in the oil, which has not undergone any treatment other than washing, decantation, centrifugation or filtration, to the exclusion of oils obtained using solvents or using adjuvants having a chemical or biochemical action, or by re-esterification process and any mixture with oils of other kinds.

- Used in salad dressings and other food recipes
- Rich in monounsaturated fats
- Non-GMO and Kosher
- Healthy balance between omega 6 fats and omega 3 fats
- Used in skin care products

Applications: This product is used in the food industry and used in skin care products.

Storage: Store in a cool, dry, dark place (50°F to 68°F optimum) away from heat and oxidizers.

Shelf Life: Shelf life is 24 months from date of production. Ciuti guarantees a minimum of 12 months from date of shipment.

Country of Origin: Italy, Spain, Greece, Turkey, Morocco, Tunisia, Argentina, Australia, Chile, Mexico, Uruguay, USA. The actual country of origin for a specific shipment will be listed on the Certificate of Analysis and/or the label when required.

Sizes:

- 250 ML Glass Bottle
- 500 ML Glass Bottle
- 750 ML Glass or PET Bottle
- 1 L Glass or PET Bottle
- 2 L PET Bottle
- 3 L Glass or PET Bottle or Tin Can
- 1 GL HDPE F-Style Bottle or Tin Can
- 35 LB Jug-in-Box
- 55 GL Drum
- 265 GL IBC Tote
- 275 GL Corrugated Tote
- Road Tanker
- Flexitank

Registrations and Other Product Information:

- CAS 8001-25-0
- EINCS 232-277-0
- INCL: *Olea Europaea* (Olive) Fruit Oil
- Non-GMO Project Verified
- Orthodox Union Kosher
- Halal suitable but not certified
- Prop 65 labeling is not required
- BioEngineered (BE) disclosure is not required
- Vegan



Nutrition Facts	
33 Servings Per Container	
Serving Size	1 Tbsp(15ml)
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 14g	21%
Saturated Fat 2g	9%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 10g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	0%
Includes 0g Added Sugars	0%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Extra Virgin Olive Oil

USDA NDB (National Nutrition Database)

Nutrient	Unit	Value per 100.0g	Tbsp 13.5g
Proximates			
Water	g	0	0
Energy	kcal	884	119
Protein	g	0	0
Total lipid (fat)	g	100	13.5
Carbohydrate, by difference	g	0	0
Fiber, total dietary	g	0	0
Sugars, total	g	0	0
Minerals			
Calcium, Ca	mg	1	0
Iron, Fe	mg	0.56	0.06
Magnesium, Mg	mg	0	0
Phosphorus, P	mg	0	0
Potassium, K	mg	1	0
Sodium, Na	mg	2	0
Zinc, Zn	mg	0	0
Vitamins			
Vitamin C, total ascorbic acid	mg	0	0
Thiamin	mg	0	0
Riboflavin	mg	0	0
Niacin	mg	0	0
Vitamin B-6	mg	0	0
Folate, DFE	µg	0	0
Vitamin B-12	µg	0	0
Vitamin A, RAE	µg	0	0
Vitamin A, IU	IU	0	0
Vitamin E (alpha-tocopherol)	mg	14.35	1.94
Vitamin D (D2+D3)	µg	0	0
Vitamin D	IU	0	0
Vitamin K (phylloquinone)	µg	60.2	8.1
Lipids			
Fatty acids, total saturated	g	13.808	1.864
Fatty acids, total monounsaturated	g	72.961	9.85
Fatty acids, polyunsaturated	g	10.523	1.421
Cholesterol	mg	0	0
Other			
Caffeine	mg	0	0

Organoleptic Characteristics:

Appearance/Clarity	Transparent, bright light green to green liquid
Flavor/Odor	Typical
Color (Lovibond) Red	4.3
Color (Lovibond) Yellow	70

Typical Analysis Ranges:

Free Fatty Acid (% m/m expressed in oleic acid)	0.8% Max
Moisture	≤0.2
Peroxide Value	≤20 mg/kg
Iodine Value	75-94
Saponification Value	184-196
p-Anisidine Value	N/A
Cold Test	N/A
Refractive Index (25°C)	1.466-1.489
Specific Gravity (25°F)	0.909-0.915
Oil Stability Index(OSI)	N/A
Smoke Point	320°F-380°F
Additives	None

Typical Fatty Acid Ranges:

C 14:0 Myristic	Max 0.03%
C 16:0 Palmitic	7.5%-20%
C 16:1 Palmitoleic	0.3%-3.5%
C 17:0 Heptadecanoic	Max 0.4%
C 17:1 Heptadecenoic	Max 0.6%
C 18:0 Stearic	0.5%-5%
C 18:1 Oleic	55%-83%
C 18:2 Linoleic	2.5%-21%
C 18:3 Linolenic	Max 1%
C 20:0 Arachidic	Max 0.6%
C 20:1 Gadoleic (eicosenoic)	Max 0.5%
C 22:0 Behenic	Max 0.2%
C 22:1 Erucic	N/A
C 24:0 Lignoceric	Max 0.2%

Pricing is based on above specification, any change in above specification may result in a change in pricing. COAs are derived from presser COAs and not all Characteristics/ Ranges data points are listed on all presser COAs; each presser dataset/ format will vary. This specification was developed with the utmost care based on up-to-date information available, but should be scrutinized by the recipient. It does not release from checking the quality of goods delivered with proper diligence.

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