

# PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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 BE approval number: B103838



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## General product information

Product name	VP 843	Delizio Olive Oil Extra Virgin 1863 15x1L
Packaging		15 x 1L PET-bottles in carton box
Composition		
Country of origin raw materials		Spain
Intrastat / Customs code		15092000
Shelflife		12 months
Storage conditions (incl. transport)		Cool (<20°C) dry and dark, avoid variation of temperature

## Advantages / Applications

Advantages		#N/B
Applications		#N/B

## Organoleptic characteristics

Visual aspect		#N/B
Taste / Odour		#N/B

## Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	0,60	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	12,00	mEq/kg at loading
K232	Max.	2,50	
K270	Max.	0,22	
Delta K	Max.	0,01	
wax	Max.	150,00	mg/kg

## GMO Declaration

## Suitable for

Potential GMO source involved:	No
Identity preserved:	n.a.
GMO labeling required (EU 1830/2003):	No
GMO status evidence: By Suppliers Declaration	
In accordance with regulation EU nr. 1829/2003 and 1830/2003	

Vegans	Yes
Vegetarians	Yes
Cœliaques	Yes

## Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.

## Typical fatty acid composition %

C 14:0 Myristic	< 0,03
C 18:3 Linolenic	≤ 1
C 20:0 Arachidic	≤ 0,6
C 20:1 Eicosenoic	≤ 0,5
C 22:0 Behenic	≤ 0,2
C 24:0 Lignoceric	≤ 0,2

In accordance with European regulation Commission Delegated Regulation (EU) 2022/2104 of 29 July 2022 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for olive oil, and repealing Commission Regulation (EEC) No 2568/91 and Commission Implementing Regulation (EU) No 29/2012

**Nutrition information** Typical Value per 100 gram

Energy value (kJ)	3760
Energy value (kcal)	900
Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar / lactose (g)	0,00
of which starch (g)	0,00
Fats (g)	<b>100,0</b>
Saturated fat (g)	<b>14,0</b>
- of which trans unsaturated fat (g)	<b>max 1</b>
Mono unsaturated fat (g)	<b>77,0</b>
Poly unsaturated fat (g)	<b>9,0</b>
Fibres (g)	0,00
Minerals (g)	0,00
Vitamins A / D3 (µg/100g - % RDA)	0 - 0% / 0 - 0%
Salt (g)	0,00



Glycidyl esters max. 1mg/kg (regulation EU 2023/915)

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap)

max 2 ppb

PAH4

max 10 ppb

In accordance with regulation EU 2023/915

**Pesticides Residues**

In accordance with European and French regulations – directive CE 396/2005 and modifications

**Dioxins**

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0,75 µg/g in accordance with regulation EU 2023/915

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 µg/g in accordance with regulation EU 2023/915

Extraction solvents (Hexane) max 1 mg/kg

**HEAVY METALS** | Fe < 0,30 mg/kg ; CU, Ar, Pb < 0,10mg/kg ;

In accordance with regulation EU 2023/915

**Allergens information (LEDA LIST)**

Ingredient	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
Crustaceans	-	-	n
Eggs	-	-	n
Fish	-	-	n
Peanuts (refined groundnut oil)	-	-	y
Soybeans	-	-	n
Milk (incl. lactose)	-	-	n
(Tree) Nuts	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	-	-	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs	-	-	n

