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Product Name <i>Name of product:</i>	POMACE - OLIVE OIL POMACE - OLIVE OIL	Print date/ Print date: 12/09/2022
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Manufacturer: <i>Producer:</i>	Czech Republic/Czech Republic Ekokoza sro Fryčovice 297 73945, Fryčovice
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Popis produktu / Product description	
Ingredients:	100% olive oil pomace
<i>Ingredients:</i>	<i>100% olive pomace oil</i>
Oil containing only oils obtained by processing olive pomace and oils obtained directly from olives. <i>Oil comprising exclusively oils obtained by processing olive pomace and oils obtained directly from olives.</i>	
Additive / Not containing food additives	
The product is manufactured in accordance with the requirements of HACCP and IFS standards and in accordance with EU regulations and directives. <i>The product is produced under HACCP and IFS requirements and in accordance with further rules and regulations of EU.</i>	

Usage / Use: As a raw material for food production, for direct use as food, for warm preparation of dishes, for cold cuisine. There is no known restriction for any group of consumers <i>As a raw material for production of food for direct use as food or for cooking food, for cold kitchen. No known restrictions on some consumer groups.</i>
Country of origin / Country of origin Spain _

Organoleptic requirements / Organoleptic characteristics:	
Appearance <i>Appearance</i>	Brilliant and clear, no haze. As this is a natural process, fruits may occur from natural decanting. This does not affect the quality of the oil. <i>Brilliant and clear, without turbidity. As it is a natural process, fruit dregs may appear from the natural decanting. This does not affect the oil quality.</i>
Consistency <i>Consistency</i>	Viscous liquid <i>Viscous liquid</i>
Color <i>Colour</i>	Green with golden hues, variable by type <i>Green with golden hues, variable depending on types</i>
Taste <i>Taste</i>	Typical and distinctive after the starting raw material <i>Typical and peculiar for raw materials</i>
Scent <i>Smell</i>	Typical and distinctive after the starting raw material <i>Typical and peculiar for raw materials</i>



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Physical and chemical parameters		
Parameter	Limit <i>Limit</i>	Parameter
Spektrofotometrie / Spectrophotometry: K-232 K-270 γ K	N/A ≤ 1,70 ≤ 0,18	Spectrophotometry <i>Spectrophotometry</i>
Free fatty acids (%) <i>FFA (%)</i>	≤ 1,0	ISO 660
Acid number (mg KOH per 1g fat) <i>Acid value (mg KOH per 1g of fat)</i>	1,6	ISO 660
Peroxide number (meq O2/kg) <i>Peroxide value (meq O2/kg)</i>	≤ 15,0	ISO 3960
Density at 20°C (kg/l) <i>Density at 20°C (kg/l)</i>	0,916	Hydrometer Densimeter
Water content at 105°C (%) <i>Water content at 105°C (%)</i>	0,1	Karl Fischer

Fatty acid composition (FA) (%) / <i>Content Fatty acids (%)</i>		Method / <i>Taste method</i>
Myristová/Myristic C14:0	≤ 0,03	
Palmitic C16:0	7,5–20,0	
Stearic C18:0	0,5-5,0	
Oleic C18 :1	55,0- 83,0	
Linoleic (LA)/Linoleic C18:2 γ-	3,5-21,0	
Linolenic (ALA)/ γ-Linolenic (ALA) C18:3	≤ 1,00	
Arachová/Arachidic C20:0	≤ 0,60	
Ikosenová/Eicosenoic C20:1	≤ 0,40	
Behenová/Behenic C22:0	≤ 0,30	
Lignocerová/Lignoceric C24:0	≤ 0,20	

Fatty acid composition: according to Codex Alimentarius, CODEX STAN 2

Fatty acid composition: according to Codex Alimentarius, CODEX STAN 210



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Nutritional data per 100ml / <i>Nutritional Value per 100ml</i>	
Energy value / <i>Energy</i>	3389kJ / 824 kcal
Fats / <i>Fat</i>	91,6 g
from which <i>saturated fatty acids</i>	13,7 g
of which monounsaturated fatty acids / <i>of which monounsaturated fatty acids</i> / of	72,4 g
which polyunsaturated fatty acids	5,5 g
Carbohydrate / <i>of which sugars</i>	0 g
	0 g
Proteins / <i>Protein</i>	0 g
Salt / <i>Salt</i>	0 g

Kontaminanty / <i>Contaminants</i>	
According to Regulation (EC) 1259/2011 and Decree No. 305/2004 Coll. as amended / <i>According to Regulation (EC) 1259/2011 and Decree no. 305/2004 Coll. as amended</i>	
Olovo / <i>Lead</i> γ	max. 0,1 mg/kg
Dioxins / γ <i>Dioxins (WHO-PCCD/F-TEQ)</i> γ	max. 0,75 pg/g release
Dioxins and PCBs Dioxin Effects / γ <i>Dioxins and dioxins like-PCB ' s (WHO-PCCD/F-PCB-TEQ)</i>	max. 1,25 pg/g supply
PCB28, PCB52, PCB101, PCB138, PCB153 and PCB1	max. 40 ng/g release
Benzo[a]pyren / <i>Benzo(a)pyrene</i> : γ	max. 2 μg/kg
benzo[a]pyrenu, benzo[a]anthracenu, benzo[b]fluoranthenu a chrysenu / γ <i>PHA</i>	max. 10 μg/kg

Allergens in accordance with EC 1169/2011 / <i>Allergen status according to EC 1169/2011</i>		
	Contains/ <i>contain</i>	Cross contamination / <i>cross-contamination</i>
Cereals containing gluten (wheat, rye, barley, oats, etc.) and their products / <i>Cereals containing gluten (wheat, rye, barley, oats, etc.) and products thereof</i>	NO / NO	NO / NO
Crustaceans and products thereof	NO / NO	NO / NO
Eggs and egg products / <i>Eggs and products thereof</i>	NO / NO	NO / NO
Fish and products thereof	NO / NO	NO / NO



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<i>Kernel of groundnuts (peanuts) and products thereof</i>	NO / NO	NO / NO
<i>Soybeans and their products / Soybeans and products thereof</i>	NO / NO	NO / NO
<i>Milk and milk products (including lactose)/ Milk and products thereof (including lactose)</i>	NO / NO	NO / NO
<i>Nuts and their products / Nuts and products made from them</i>	NO / NO	NO / NO
<i>Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l / Sulphur dioxide and sulphites in concentrations higher than 10 mg/ kg or 10 mg/l</i>	NO / NO	NO / NO
<i>Molluscs and their products / Molluscs and products thereof</i>	NO / NO	NO / NO
<i>Mustard and its products / Mustard and products thereof</i>	NO / NO	NO / NO
<i>Celery and its products / Celery and products thereof</i>	NO / NO	NO / NO
<i>Lupine and its products / Lupine and products thereof</i>	NO / NO	NO / NO
<i>Sesame seeds and their products / Sesame seeds and products thereof</i>	NO / NO	NO / NO

Microbiological requirements / Mickobiology requirements
The product is not microbiologically risky, EU regulation 2073/2005. <i>The product is not microbiologically hazardous, EU Regulation 2073/2005.</i>

Minimum shelf life until when stored at 20°C / Shelf-life from the storage temperature below 20 °C	
Kontejner / containers	6 months / 6 months
Packaged products	12 months / 12 months

Storage : It is stored in clean, dry, covered warehouses protected from direct sunlight at a temperature up to 20°C / <i>Store in a clean, dry, indoor storage, protect from direct sunlight with temperature up to 20°C.</i>
Conditions for the transport: Transport vehicles and packaging meet all hygienic requirements for food. Transport is carried out in covered, clean and dry means of transport intended only for the transport of food, odor-free and storage



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pests, separately from substances that could impair the quality of the raw material. The type of transport and packaging and the marking of the packaging are determined on the basis of an agreement between the supplier and the customer. / *Transport vehicles and packaging meet all hygienic requirements for food. Transport is carried out in clean and dry transport equipment to be used only for the transport of food, free from odors and storage pests away from substances that could interfere with the quality of the raw materials. The mode of transport and the packaging and marking of the packages shall be determined on the basis of the agreement between the supplier and the customer.*

The raw material is packed in containers suitable for direct contact with food/ *The raw material is packed in containers suitable for direct contact with food*

IBC 1000L UN kontejner/ <i>liters of UN container</i>	Inner container made by blowing method from IBC 1,000 of high molecular weight PE, resistant to cracks, self-emptying ensured. The outer shell is a solid galvanized lattice structure. Weight: 920 kg. Weight of empty packaging 65 kg./ <i>inner bowl made of high molecular PE blow moulding method, resistant to cracking, ensure self-emptying. The outer packaging - solid galvanized mesh structure. The weight: 920kg. Empty weight 65 kg.</i>
IBC 640 LUN container / IBC 640 LUN container	Natural inner container, HDPE material. The outer shell is a solid galvanized lattice structure. Weight: 580 kg. Weight of empty packaging 50 kg./ <i>inner Bowl natur, HDPE material. The outer packaging - solid galvanized mesh structure. Weight: 580kg. Empty weight 50 kg.</i>
10L PET	10L PET bottle, PP cap, PP ear / <i>10L PET Bottle, PP Cap/ PP ear</i>
5L PET	5L PET bottle, PP cap / <i>5L PET Bottle, PP Cap</i>
1L PET	1L PET bottle, PP cap / <i>1L PET Bottle, PP Cap</i>

Other information / Other information

Point of smoke:	It is not recommended to fry at a temperature above 170°C, risk of splashing and burning <i>It is recommended not frying at over 170 °C to avoid the risk of splashing and burning.</i>
Hygiena / Hygiene: The production, processing, storage and transportation of raw materials is in accordance with the requirements of the Codex Alimentarius and with the requirements of the recommended international guidelines on basic principles and requirements for food hygiene./ <i>Production, processing, storage and transport of raw materials are in accordance with the requirements of the Codex Alimentarius and with the requirements of the recommended international guidelines on fundamental principles and requirements for food hygiene.</i>	



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The raw material does not contain any kinds of pests, such as insects, larvae or eggs, rodents and their droppings. / *The raw material does not contain any kinds of pests, such as insects, larvae or eggs, rodents and their droppings.*

The raw material does not contain any toxic or harmful substances in quantities that would pose a threat to human health. / *The raw material does not contain any toxic or harmful substances in quantities that would constitute a danger to human health.*

The raw materials meet the requirements for the maximum limits of pesticide residues (and veterinary drugs) according to the relevant provisions and limits specified in the valid Czech and European legislation. / *Raw materials comply with the requirements on maximum residue levels of pesticides (and veterinary drugs) in accordance with the relevant provisions and limits set out in applicable Czech and European legislation.*

Genetic modification : The supplier further confirms that the raw material is not genetically modified, nor is it made from genetically modified ingredients. /

The supplier further acknowledges that the raw material is not genetically modified, nor is it made from genetically modified ingredients.

Irradiation of raw materials / The irradiation of raw materials:

The supplier further confirms that the raw material is not treated with radiation (UV, ionization). / *Supplier further confirms that the raw material is not treated with radiation (UV, ionization).*

