Organic olive oil « Pure » Sheylus



Product identification

Name	Organic olive oil
Description	Organic olive oil Sheylus is obtained directly from organic olives.
Ingredients	Organic refined olive oil and organic extra virgin olive oil.

Fabrication process

Organic olive oil Sheylus is obtained from olives form ecological agriculture and produced using exclusively O2livotecnia® production processes that guarantee environment respect.

The process is certified by ECOCERT

« Eat ORGANIC and contribute to the ecosystem sustainability"

Organoleptic and sensory description

Pure Organic Olive Oil Light Taste:

Characterized by a soft and light taste, This oil will subtly enhance the flavor of your meals thanks to its balanced and light composition.

Analytical characteristics

Nutritional values					
Calories	900 Kcal				
Lipids	100 gr				
Saturated fatty acids	15 gr				
Monounsaturated fatty acids	75 gr				
Polyunsaturated fatty acids	10 gr				
Proteins	0 gr				
Carbohydrates	0 gr				
Fibers	0 gr				

Pure Organic Olive Oil Extra Light Taste:

Very light, this oil allows you to benefit from all the organic olive oil effects and sublimate your cooking while enhancing the real flavor of your food.

Instructions for use

Store away from heat and light Organic olive oil « Pure » Sheylus is ideal for cooking and salads.

Physico-chemical characteristics					
Free acidity (% m/m expressed as oleic acid)	≤ 1,00				
Peroxide index (in milliequivalents oxygen peroxides per Kg of oil)	≤ 15,0				
Absorbency in ultra-violet 270 nm	≤ 1,15				
Delta K	≤ 0,15				
Moisture content and volatiles % m/m	2 0,13				
Insoluble impurity content (%)	≤ 0,1				
Metal traces mg/kg	≤ 0,05				
Iron	≤ 3,0				
Copper	≤ 0,1				

Fatty acid profile (gr/100gr of lipids)					
Myristic acid C14:0	≤ 0,03				
Palmitic acid C16:0	7,5-20,00				
Heptadecanoic acid C17:0	≤ 0,30				
Heptadecenoic acid C17:1	≤ 0,30				
Stearic acid C18:0	0,5-5,00				
Oleic acid C18:1	55,00-83,00				
Linoleic acid C18:2	2,5-21,00				
Arachidic acid C20:0	≤ 0,60				
Linolenic acid C18:3	≤ 1,00				
Gadoleic acid C20:1	≤ 0,4				
Trans fatty acid content (%)					
C18:1T	≤ 0,05				
C18:2T + C18:3T	≤ 0,05				

Conditioning

The product comes in these formats.











Contenance	25 CL	50 CL	75 CL	1L	3 L
Туре	Glass	Glass	Glass	Glass	PET
Number of bottles/cardboard	25	12	12	6	4
Number of cardboard/pallet	80	85	85	110	60















