

107 Bolte Lane • St. Clair, MO 63077 (636) 629-4545 • Fax: (636) 629-1330

SARAGOSA® EXTRA VIRGIN OLIVE OIL

338 fl. oz. (10 LITER) in Bag'n'Box

I. <u>Ingredient Statement</u>

Extra Virgin Olive Oil.

II. <u>Physical Specifications</u>

A. Description: 100% extra virgin olive oil.

B. Flavor: Pleasant, full-bodied; typical olive.

C. Color: Greenish Yellow

D. Odor: Pleasant, full-bodied; typical olive.

III. Chemical Analysis on Concentrate

<u>Typical</u>

A. Specific Gravity: 0.90 – 0.93 [@] 25°C

B. Smoke Point: 325°F Min.
C. Moisture: < 1.0%
D. Iodine Value: 77 – 87

E. Peroxide Value: 2.0 MEQ max

F. Viscosity: 205 – 215 SUS [@] 100°F

IV. <u>Microbiological Analysis for Finished Aerosol Product</u>

Typical

A. Aerobic Plate Count: < 100 / gm
B. Coliforms: None detected
C. Yeast & Mold: < 100 / gm

V. <u>Nutritional Information per 100 gm</u>

Amount per 100 gm Sample

Calories	900	kcal
Calories from Fat	900	kcal
Total Fat	100	gms
Saturated Fat	14	gms
Monounsaturated Fat	76	gms
Polyunsaturated Fat	10	gms
<i>Trans</i> Fat	0	gms
Cholesterol	0	mgs
Sugars	0	mgs
Sodium	0	mgs
Total Carbohydrates	0	gms
Dietary Fiber	0	mgs
Protein	0	gms

This product is Kosher Pareve approved. As with any product made from 100% olive oil, it contains no animal fats, and no tropical oils. No alcohol or water has been added.

VI. Allergens

The ingredients do not contain any of the following allergens: Peanuts, Tree Nuts, Dairy Products, Eggs, Seafood, Sulfites, Soy Protein, or Gluten from Wheat, Rye, Barley, Oats, Millet, and Spelt.

VII. Coding System

Date code stamped on case indicates date and year of production (Julian Date).

Example: 9204 = year of 2009, 204^{th} day (July 23).

VIII. <u>Handling and Storage</u>

A. Temperature: Store between $65 - 120^{\circ}$ F B. Shelf Life: In excess of one year.