



UN RATIONS STANDARD

DATE: 31/08/2018

OIL, OLIVE EXTRA VIRGIN

ED No: 03

CODE: UNSTD-COM 3126

Page: 1 of 2

1. PRODUCT NAME

OIL, OLIVE VIRGIN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Olive oil is obtained from the fruit of the olive tree (*Olea Europaea*) solely by mechanical or other physical means under conditions, particularly heat conditions that do not alter the oil. The oil does not undergo any treatment other than washing, decanting, centrifuging and filtration.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Olive oil with a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 g of oil.

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX-STAN 33-1981, "Codex Standard for olive oils and olive pomace oils"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Minimum value of total sterols	1,000 mg/kg
Cholesterol	≤ 0.5 of total sterols
Peroxide value	≤20 milliequivalent of active oxygen/Kg oil

QUALITY PARAMETERS

MAXIMUM LIMITS

- 6.1. In accordance with CODEX-STAN 33-1981, "Codex Standard for olive oils and olive pomace oils"

7. PHYSICAL CRITERIA

PARAMETER

LIMITS



UN RATIONS STANDARD

DATE: 31/08/2018

OIL, OLIVE EXTRA VIRGIN

ED No: 03

CODE: UNSTD-COM 3126

Page: 1 of 2

Appearance and colour	Appropriate to the product.
Odour or flavour	Appropriate to the product.
Texture	Fluid.
Foreign matter	Shall have no foreign matter and rancid odour and taste.
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

8.1. Arsenic	0.1 mg/kg
8.2. Lead (Pb)	0.1 mg/kg
8.3. Each halogenated solvent	0.1 mg/kg
8.4. Sum of all halogenated solvents	0.2 mg/kg

8.5. The product shall comply with Maximum levels of the General Standard for Contaminants and Toxins in Food and Feed (Codex Stan 193 – 1995).

8.6. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	857 Calories
Fats	100 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade glass/plastic container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 L to 3 L
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 “UN Product Labelling”

12. OTHER REQUIREMENTS

12.1. CODEX-STAN 33-1981, “Codex Standard for olive oils and olive pomace oils”

12.2. UNSTD-GEN-03: “UN Inspection”

12.3. UNSTD-GEN-04: “UN Certification”