

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>OIL, OLIVE EXTRA VIRGIN</b>	ED No: 02
	<b>CODE: UNSTD-COM 3126</b>	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, and which have not undergone 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 no more than 0.8 grams per 100grams 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**

Maximum value of total sterols – 1,000 mg/kg  
Cholesterol – ≤ 0.5

**QUALITY PARAMETERS**

**MAXIMUM LIMITS**

Melting point	-6°C
Boiling point	300°C
Smoke point	190°C
Viscosity at 20°C	84cP
Refractive index	1.4677 – 1.4705
Iodine value	75
Peroxide value	≤ 20
Wax content	≤ 250 mg/kg
Maximum stigmastadiene content	0.15 mg/kg

**7. PHYSICAL CRITERIA**

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PARAMETER	LIMITS
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	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

#### 8. CONTAMINANTS

Arsenic	0.1 mg/kg
Lead (Pb)	0.1 mg/kg
Each halogenated solvent	0.1 mg/kg
Sum of all halogenated solvents	0.2 mg/kg

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 plastic/glass containers that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 5 L
Warranty at delivery location	4 months

#### 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"
- 12.3.