



Product Specification

PRODUCT: *EXTRA VIRGIN OLIVE OIL*

ORGANOLEPTIC

Median of Defect Md: = 0

Median of Fruitiness Mf: > 0

FREE ACIDITY: % ≤0.8

HUMIDITY & VOLATILES: % ≤0.2

IMPURITIES: % ≤0.1

PEROXIDE INDEX: meq O₂/Kg ≤20

FATTY ACID COMPOSITION

MYRISTIC (C_{14:0}): % ≤0.03

PALMITIC (C_{16:0}): % 7.5-20.0

PALMITOLEIC (C_{16:1}): % 0.3-3.5

MARGARIC (C_{17:0}): % ≤0.3

MARGAROLEIC (C_{17:1}): % ≤0.3

STEARIC (C_{18:0}): % 0.5-5.0

OLEIC (C_{18:1}): % 55.0-83.0

LINOLEIC (C_{18:2}): % 3.5-21.0

LINOLENIC (C_{18:3}): % ≤1.0

ARACHIDIC (C_{20:0}): % ≤0.6

EICOSENOIC (C_{20:1}): % ≤0.4

BEHENIC (C_{22:0}): % ≤0.2

LIGNOCERIC (C_{24:0}): % ≤0.2

FATTY ACID COMPOSITION

TRANSOLEIC: % <0.05

LINOLEICS+LINOLENICS: % <0.05

2P (C16)≤14%: % ≤0.9

2P (C16)>14%: % ≤1.0

HALOGENATED SOLVENTS

CHLOROFORM: p.p.m ≤0.1

TRICHLOROETHYLENE: p.p.m ≤0.1

PERCHLOROETHYLENE: p.p.m ≤0.1

SPECTROPHOTOMETRY

K₂₇₀: ≤0.22

K₂₃₂*: ≤2.50*

Δ-K: ≤0.01

STEROLS COMPOSITION

CHOLESTEROL: % ≤0.5

BRASSICASTEROL: % ≤0.1

CAMPESTEROL: % ≤4.5

CAMPESTANOL: % N/A

STIGMASTEROL: % <Campesterol

β-SITOSTEROL: % ≥93.0

Δ-STIGMASTEROL: % ≤0.5

ERYTHRODIOL+UVAOL: % ≤4.5

TOTAL STEROLS: p.p.m ≥1000

ECN-42 (actual-theoretical): ≤0.2

WAX CONTENT: p.p.m ≤150

HYDROCARBONS

STIGMASTADIENES: p.p.m ≤0.05

FATTY ACID METHYL & ETHYL ESTERS

FAME+FAEE: mg/kg ≤40

* Determination is solely for application by commercial partners on an optional basis

In Compliance with IOC Standards For
EXTRA VIRGIN OLIVE OIL

Gerald Jones
Quality Assurance Manager

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Product Description

Product Name:

Extra Virgin Olive Oil

Product Description:

Extra Virgin Olive Oil is defined by the IOC as: "olive oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decantation, centrifugation, and filtration...olive oil which has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams..."

Ingredients:

Extra Virgin Olive Oil

Food Safety Characteristics:

Extra Virgin Olive Oil is safe for human consumption.

Consumer Intended Uses:

Dressings, marinades, various food toppings (bread, fish, pasta, etc.)

Packaging:

Various bulk sizes and containers: steel drums (55, 58 gallon), disposable cardboard totes (275 gallon), returnable plastic totes (275 gallon), tank wagons, railcars.

Various food service/retail packing sizes and containers: glass, tin, PET, HDPE, (8.5 oz - 35#)

Labeling :

Imported Product, Gluten free, Cholesterol free, Trans fat free, Kosher (OU)

Shipping/Storage Conditions:

Capped when not used. Store at room temperature, removed from moisture and direct sunlight. Exposure to freezing temperatures will not impact oil quality. Frozen product should be allowed to gradually return to liquid state. Product should not be heated above 90°F; direct heat will damage oil quality.

Shelf Life:

Up to 18 months in an unopened container stored in the conditions described above.

12 months is recommended for a fresher flavor

Country Of Origin:

Italy, Spain, Tunisia, Turkey, Morocco and Argentina

Gerald Jones
Quality Assurance Manager

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Nutrition Information

(per 100 g.)

PRODUCT: Extra Virgin Olive Oil**Nutrition Facts**

Serving Size 100 grams

Amount Per Serving**Calories** 884

Calories from Fat 884

% Daily Value***Total Fat** 100g **157%**Saturated Fat 13.8g **70%**

Trans Fat <0.5g

Polyunsaturated Fat 10.5g

Monounsaturated Fat 73g

Cholesterol 0mg **0%****Sodium** 0mg **0%****Potassium** 0mg **0%****Total Carbohydrate** 0g **0%****Protein** 0g

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Extra Virgin Olive Oil**Gerald Jones**
Food Defense Manager



Allergen and GMO Information

PRODUCT: Extra Virgin Olive Oil

Has this product or any of its components been treated with irradiation? N

Does this product contain any of the following allergens and sensitizing agent N

Peanut & Peanut products (including peanut oil) N

Soybean & soy products (including soy lecithin, excluding soy oil) N

Seeds (poppy, sesame, sunflower & psyllium) N

Sulfites N If yes, what is the residual level?

Tree nuts N

Monosodium Glutamate N

Fish N

Wheat and related grains N

Crustaceans N

Egg and egg products N

Mollusks N

Cottonseed products N

Legumes N

Dairy N

Genetically Modified Organism (GMO) N

Use of CRY9C (starling) Pesticide N

Gluten Free Y

Gerald Jones
Food Defense Manager

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SECTION 1: IDENTIFICATION OF THE SUBSTANCE OR MIXTURE AND OF THE SUPPLIER

Product Name: Olive Oil (Extra Virgin)
CAS#: 8001-25-0
Chemical Name: Triglyceride of Fatty Acid
Recommended Use of the Chemical: As needed

Restrictions on Use of the Chemical: No restrictions

Contact Information:
Sovena USA
1 Olive Grove Street
Rome, New York 13441

Ph: (315)797-7070
F: (315)797-6981

24 Hr Emergency Contact:
Gerald Jones
QA Manager
(315)281-6505



Health	1
Fire	1
Reactivity	0
Personal Protection	A

SECTION 2: HAZARDS IDENTIFICATION

Potential Acute Health Effects: Slightly hazardous in case of skin contact (irritant), of eye contact (irritant), of ingestion, of inhalation

Potential Chronic Health Effects:

CARCINOGENIC EFFECTS: Not available

MUTAGENIC EFFECTS: Not available

TERATOGENIC EFFECTS: Not available

DEVELOPMENTAL EFFECTS: Not available

DEVELOPMENTAL TOXICITY: Not available

Repeated or prolonged exposure is not known to aggravate medical conditions.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS SUBSTANCE

NAME	CAS#	% BY WEIGHT
Extra Virgin	8001-25-0	100%

SECTION 4: FIRST AID MEASURES

Eye Contact: Check for and remove any contact lenses. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention if irritation occurs.

Skin Contact: Wash with soap and water. Cover the irritated skin with an emollient. Get medical attention if irritation develops.

Serious Skin Contact: Not available

Inhalation: If inhaled, remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention.

Serious Inhalation: Not available

Ingestion: Do NOT induce vomiting unless directed to do so by medical personnel. Never give anything by mouth to an unconscious person. If large quantities of this material are swallowed, call a physician immediately. Loosen tight clothing such as a collar, tie, belt or waistband.

Serious Ingestion: Not available

SECTION 5: FIREFIGHTING MEASURES

Flammability of Product: May be combustible at high temperatures

Auto-Ignition Temperature: 343°C(649.4°F)

Flash Points: CLOSED CUP: 225°C(437°F)

Flammable Limits: Not Available

Products of Combustion: Not Available

Fire Hazards in Presence of Various Substances: Slightly flammable to flammable in presence of heat

Explosion Hazards in the Presence of Various Substances:

In presence of mechanical impact: Not available

In presence of static discharge: Not available

Extinguishing Media

Suitable: Dry Chemical Powder
Water Spray
Water Fog
Foam

Unsuitable: Do not use Water Jet

Special Fire Fighting Procedures: Do not direct a solid stream of water or foam into burning material; this may cause the fire to spread.

Special Protective Equipment for Firefighters: Self-contained breathing apparatus.

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SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions: Wear Suitable Protective Equipment

Environmental Precautions: Avoid runoff to sewers or waterways.
Use methods consistent with local regulations.

Small Spills: Absorb with an inert material and put the spilled material in an appropriate waste disposal.

Large Spills: Absorb with an inert material and put the spilled material in an appropriate waste disposal. Finish cleaning by spreading water on the contaminated surface and allow to evacuate through the sanitary system. Be careful that the product is not present at a concentration level above TLV. Check TLV on the SDS and with local authorities. Floor may be slippery; use care to avoid falling.

SECTION 7: HANDLING AND STORAGE

Precautions: Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate residue under a fume hood. Ground all equipment containing material. Do not breathe gas/fumes/vapor/spray. Keep away from incompatibles such as oxidizing agents, acids.

Conditions for Safe Storage: Keep container tightly closed. Keep container in a cool, well-ventilated area. Do not store above 23°C (73.4°F).

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Limits: Consult local authorities for acceptable exposure limits

Occupational Exposure Controls:

Respiratory Protection: None expected to be needed

Hand Protection/Protective Gloves: In case of a large spill

Eye Protection: Safety Glasses (small spill), Splash Goggles (large spill)

Skin Protection: Lab Coat (small spill), Splash Goggles (large spill)

Engineering Controls: Provide exhaust ventilation or other engineering controls to keep the airborne concentrations of vapors below their respective threshold limit value. Ensure that eyewash stations and safety showers are proximal to the work-station location.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical State: Liquid
Color: Greenish-Yellow
Odor: Not Available
Odor Threshold: N/A
Taste: Pleasant, delicate flavor. Faintly acrid aftertaste
pH: Not applicable
Molecular Weight: Not Available
Boiling Point: Not Available
Melting Point: Not Available
Critical Temperature: Not Available
Specific Gravity: 0.915 (Water=1)
Vapor Pressure: Not Available
Vapor Density: >1 (Air=1)
Volatility: Not Available
Water/Oil Dist.Coeff.: Not Available
Ionicity (in Water): Not Available
Dispersion Properties: Not Available
Decomposition Temperature: Not Available
Upper explosion Limits: Not Available
Lower explosion Limits: Not Available

SECTION 10: STABILITY AND REACTIVITY

Stability: This product is stable
Instability Temperature: Not available
Conditions of Instability: Becomes rancid on exposure to air. Begins to get turbid at 5-10°C
Incompatibility with Various Substances: Reactive with oxidizing agents, acids.
Corrosivity: Non-corrosive in presence of glass.
Polymerization: Will not occur

SECTION 11: TOXICOLOGICAL INFORMATION

Routes of Entry: Absorbed through the skin. Eye contact.
Toxicity to Animals: Not available
Chronic Effects on Humans: Not available
Other Toxic Effects on Humans: Slightly hazardous in case of skin contact, ingestion, and inhalation
Acute Potential Health Effects: Inhalation: Excessive inhalation of oil mist may affect respiratory system. Oil mist is classified as a nuisance particulate by ACGIH. Ingestion: Generally non-hazardous unless ingested in large quantities. Digestive tract discomfort may be encountered.

SECTION 12: ECOLOGICAL INFORMATION

Ecotoxicity: Not available

BOD5 and COD: Not available

Products of Biodegradation: Possible short term degradation products are not likely.

However, long term degradation products may arise

Toxicity of the Products of Biodegradation: Not available

Mobility in Soil: Not available

SECTION 13: DISPOSAL CONSIDERATIONS

Dispose of in accordance with appropriate Federal, State, and Local regulations.

SECTION 14: TRANSPORT INFORMATION

DOT Classification: Not a DOT controlled material (United States)

Identification: Not applicable

Special Provisions for Transport: Not applicable

SECTION 15: REGULATORY INFORMATION

WHMIS (Canada): Not controlled under WHMIS (Canada)

DSCL (EEC): This product is not classified according to the EU regulations

HMIS (USA):

Health Hazard: 1

Fire Hazard: 1

Reactivity: 0

Personal Protection: A

National Fire Protection Association (USA):

Health: 0

Flammability: 1

Reactivity: 0

Protective Equipment: Lab Coat/Safety Glasses

EINECS: This product is on the European Inventory of Existing Commercial Chemical Substances

SECTION 16: OTHER INFORMATION

Revision Number: 3

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Approved By: Gerald Jones, Quality Assurance Manager