



## **COLAVITA**

### **PRODUCT SPECIFICATION**

1. **Product Description:** Santa Ninfa Extra Virgin Olive Oil
2. **Colavita Item Number(s):** SA009
3. **Product Use:** An edible oil suitable for general cooking purposes.
4. **Ingredient(s):** Extra Virgin Olive Oil (100%)
5. **Physical Attributes:**
  - a. Net Volume: 128 fl oz/1 gallon/3.785L
  - b. Packaging: Plastic jug
  - c. Color: Yellow green
  - d. Aroma: Mild olive
6. **Qualitative Criteria**
  - a. Free Fatty Acid:  $\leq 1.0\%$
  - b. Peroxide Value  $\leq 20$
  - c. Additives: None
  - d. Allergens: None
  - e. Glutens: None
7. **Production:** See also, section 13
  - a. Product Packed In: U.S.
  - b. Kosher Certified: Yes
8. **Product Safety**
  - a. Microbiological Hazards: None.  
Olive oil contains no moisture, therefore are not a suitable medium for microbiological hazards.
  - b. Physical Hazards: Multi-stage filtering process.  
Risks minimized by in-process filtering conducted during 1) production, 2) filling.
9. **Storage Requirements**

Olive oil should be stored in a cool, dry environment away from direct light and heat. The ideal storage temperature is between 55 and 65 degrees Fahrenheit. If refrigerated or otherwise subjected to cold temperatures, the product should be allowed to thaw at room temperature prior to use.
10. **Shelf Life**

The product shall have a stable shelf life up to 18 months under optimal storage conditions.



11. **Product Coding**

Each unit shall bear a lot code for traceability purposes.

12. **Nutritional Information**

**NUTRITION FACTS**

Serving size	1 tbsp (15 ml)	Serv per cont: About 252
Calories	120	Fat Cal. 120
		% Daily value*
Total fat	14g	21%
Saturated fat	2g	9%
Trans fat	0g	
Polyunsaturated fat	1g	
Monounsaturated Fat	11g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	0g	0%
Protein	0g	
* Percent Daily Values are based on a 2,000 calorie diet.		

13. **Production Method**

**Summary:**

Extra virgin olive oil originates from whole, healthy olives. It represents the 100% natural juice of the olive fruit. Olive oil must meet certain qualitative criteria before it can be labeled as “Extra Virgin.” Such criteria include a free fatty acid level of less than 1% and sufficient organoleptic ratings for taste, color and aroma. Extra virgin olive oil is immediately fit for human consumption.

Olive oil that does not satisfy the criteria for extra virgin olive oil must be refined before it can be consumed. In such cases, extra virgin or other virgin olive oil is typically blended back into the product to provide flavor and color. Olive oil of this type is known commercially as Pure, Light, Mild, etc.

**Traditional Production Method:**

Ripe olives are harvested by hand and/or mechanical means, and placed in special woven fiber baskets to be transported to the olive mill one day after harvest. Here they are carefully removed from the baskets and spread out in wooden crates which are stacked one on top of the other leaving enough space in between to allow air to circulate. Once they are rinsed in cold water to remove any dirt and/or twigs, the olives are then placed in a large stainless steel crushing machine where they are gently crushed, creating a paste.



Thin layers of paste are then spread onto fiber mats that lay in alternating fashion on a stainless steel press. Olive oil is extracted by the mechanical pressing of the paste without the use of heat, hence the term “cold pressed.” The olive oil is collected in vats and then filtered using a centrifuge, which separates the vegetal water from the oil. After filtration, the product is ready for bottling.

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