

SPECIFICATION

OLIVE OIL, EXTRA VIRGIN, EP

Code: P4 001
CAS: [8001-25-0]
EINECS: 232-277-0

	Specification	Unit
Identification	complies EP test	/
Absorbance (at 270 nm)	< 0,2	/
Acid value	< 2	mg KOH/g
Peroxide value	< 20	meq O ₂ /kg
Unsaponifiable matter	< 1,5	%
<u>Fatty acid composition</u>		
- saturated fatty acids of chain length less than C16	< 0,1	%
- C16 palmitic	7,5 - 20	%
- C16:1 palmitoleic	< 3,5	%
- C18 stearic	0,5 - 5	%
- C18:1 oleic	56 - 85	%
- C18:2 linoleic	3,5 - 20	%
- C18:3 linolenic	< 1,2	%
- C20 arachidic	< 0,7	%
- C20:1 eicosenoic	< 0,4	%
- C22 behenic	< 0,2	%
- C24 lignoceric	< 0,2	%
<u>Sterols composition</u>		
- Cholesterol	< 0,5	%
- Campesterol	< 4	%
- Δ 7-Stigmasterol	< 0,5	%
- Σ teneurs en Δ 5,23-stigmastadienol, clerosterol, Δ- sisterol, sitostanol, Δ 5-avenasterol et Δ 5,24-stigmastadienol	> 93	%
Content of stigmasterol	< content of campesterol	/
Sesame oil	Complies to EP test	/
Water	< 0,1	%
Appearance	Clear, transparent, yellow or greenish-yellow liquid	/
Solubility	Practically insoluble in ethanol (96%)	/
Relative density (20 °C)	0,913	/