

# MILLEULIVI

## EXTRA VIRGIN OLIVE OIL ORGANIC

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### CHEMICAL CHARACTERISTICS AT PRODUCTION

**ACIDITY:** < 0.5 % in oleic acid ,5

**PEROXIDES:** max 12 meq O<sub>2</sub>/kg

**PESTICIDE RESIDUES:** Analyzed as per law (Reg. Ce 396/05 and subsequent mod.)  
MRL envisaged for BIO products.

**PHYTHALATES:**

- DiEthyl Phthalate (DEP)
- DiIsoButyl Phthalate (DIBP)
- DiButyl Phthalate (DBP)
- Benzyl Butyl Phthalate (BBP)
- DiCycloEsil Phthalate (DCHP)
- Bis- (2-Ethyl Esil) Phthalate (DEHP)
- DiOttil Phtalate (DNP) Phthalate (DMP)
- DiIsoNonil Phthalate (DINP)
- DiIsoDecil Phtalate (DIDP)

**FOR ALL:** < 3 ppm (particular attention is paid to DEHP)

**MICROBIOLOGICAL CONTAMINATIONS:** (CBT, Total Coliforms, E. coli, Staphylococcus, Sulphitoriducer Clostridia, Clostridia Spores, Salmonella, Moulds, Yeasts, Fungi: absent

**N/A** (olive oil is an inhospitable environment for these microorganisms)

**SOLVENTS:** Absent

**PHEOPHYTINS:** from max 2% (February) to max. 12% (October-November)  
**1.2 DIGLYCERIDES:** from min. 80% (February) to 65% minimum (December)

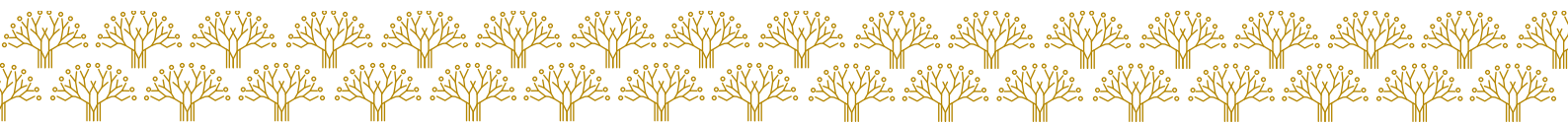
**POLYPHENOLS:** > 250 mg / 1000 g

**HEAVY METALS:** mg/kg Fe ≤ 3 Cu ≤ 0,1 Pb ≤ 0,1 As ≤ 0,1

**DIOXINS:** < 0,75 pg WHO – PCDD/F TEC/G

**PCB:** < 1,5 pg

**IPA:** < 2 µg / kg



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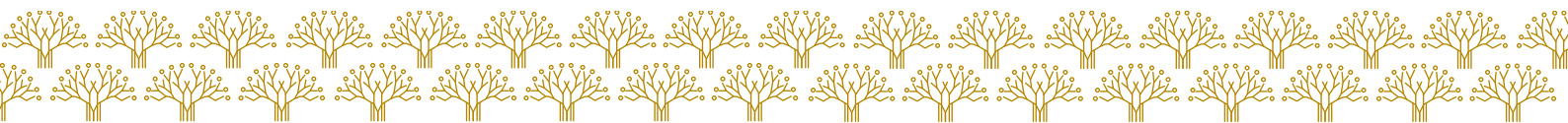
**DENOMINATION** Italian Organic Extra Virgin Olive Oil

## CHEMICAL CHARACTERISTICS AT PRODUCTION

**COLOUR** Green yellow, influenced by the degree of ripeness of the olives  
**AROMA** Fruity green olive with herbaceous hints  
**FLAVOUR** Fruity green aroma, harmonious and full-bodied with a slight hint of bitterness and perceptibly spicy on average.

## NUTRITIONAL VALUES

	100 (ml)	serving 13 (ml)
<b>Energy (kJ/Kcal)</b> without decimal	3398 KJ 824 Kcal	444 KJ 108 Kcal
<b>Fat (g)</b> with decimal	91.6	12 g
<b>Carbohydrates (g)</b>	0 g	0 g
<b>Of which saturated (g)</b>	13 g	1,7 g
<b>Monounsaturated</b>	67 g	8,7 g
<b>Polyunsaturated</b>	10 g	1,3 g
<b>Carbohydrates (g)</b>	0 g	0 g
<b>Of which sugars (g)</b>	0 g	0 g
<b>Cholesterol (g)</b>	0 g	0 g
<b>Fibre (g)</b>	0 g	0 g
<b>Salt (g)</b>	0 g	0 g



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## DATE OF MINIMUM DURABILITY

To be consumed preferably within 18 months of the date of packaging.

## ORIGIN

Made from organic Italian oil obtained according to the dictates of organic agriculture. Olives of exclusively Italian origin harvested at the right moment of ripeness. The extraction is carried out with cold mechanical processes, or rather, at a temperature below 27°.

## SUGGESTIONS FOR CONSUMPTION

In general it can be used to flavour different dishes, in particular:

### USED RAW

It enriches the taste of red meats, roasts and legume soups, fish, salads, and bruschetta.

### IN COOKING

It is suitable for the preparation of meat sauce and braised meats, and cooked and sautéed vegetable.

## CERTIFICATIONS

Certification of supply chain and standard product ISO 22005  
Certification of Quality Hygiene and BRC / IFS Safety Standards - ISA  
100% Italian Reg. CE 182/2009 - 23/2012  
Certification Produced by Organic Agriculture Reg. CE 834/07 and 889/08  
BIO China and BIO Brazil

