



Retail | Food Service | Bulk | Private Label

Processors & Packers
of Vegetable, Olive
& Blended Oils

www.cataniaoils.com | oils@cataniaoils.com

CSC-806 Material Specification Data ORGANIC EXTRA VIRGIN OLIVE OIL

Property	Typical Analysis	Method
Color	Yellow to Green	Visual
Free Fatty Acids (% oleic)	0.80% Max	AOCS Ca 5a-40
Peroxide Value	20.0 mEq/kg Max*	AOCS Cd 8b-90
Iodine Value	75 - 94 cg/g	AOCS Cd 1d-92
Smoke Point	329°F	AOCS Cc 9a-48
Weight per gallon at 60°F	7.7 lbs/gal	AOCS Ca 2e-84

*Maximum result at packaging as an oil's peroxide value can increase. This increase does not denote the oil is rancid.

Typical Fatty Acid Profile (% m/m methyl esters) AOCS Ce 1e-91		
C16:0	Palmitic Acid	7.5 – 20.0
C18:0	Stearic Acid	5.0 Max
C18:1	Oleic Acid	55.0 – 83.0
C18:2	Linoleic Acid	3.5 – 21.0
C18:3	Linolenic Acid	0.99 Max

Nutritional Information			
	Per 100 gm	Per 14 gm (1 Tbsp.) (15 ml)	% DV* per 14 gm (1 Tbsp.) (15 ml)
Calories	900	120	--
Fat (g)	100	14	18
Saturated (g)	17.5	2.5	12
Trans Fat (g)	0.5	0	--
Monounsaturated Fat (g)	69	10	--
Polyunsaturated Fat (g)	13	2	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0
Total Carbohydrate (g)	0	0	0
Dietary Fiber (g)	0	0	0
Total Sugars (g)	0	0	0
Added Sugars (g)	0	0	0

Product Name: Organic Extra Virgin Olive Oil

Revision Number: 14

Specification Number: CSC-806

Reason for Revision: Update EC number, allergen section

Date: 7/6/2023

Reviser: Adela Chovancova

Date of Approval: 7/6/2023

Approved by: *Gwen Farley, Director of QA*

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Protein (g)	0	0	0
Vitamin D (mcg)	0	0	0
Calcium (mg)	0	0	0
Iron (mg)	0.56	0.08	0
Potassium (mg)	1	0	0
Vitamin E (mg)	14.4	2	13
Water (g)	0	0	0
Ash (g)	0	0	0
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

Ingredient Statement: Organic Extra Virgin Olive Oil

Countries of Origin:

Product contains Organic Extra Virgin Olive Oil from the countries indicated by the following letters:
TR=Turkey, TN=Tunisia, ES=Spain and/or AR=Argentina

Applications:

Extra Virgin Olive Oil is used as a food condiment, in salad dressings, and for sautéing. It is safe as a lubricant for kitchen machinery such as grinders, blenders, and cookware. It is also used for its medicinal attributes. Olive Oil is substantially rich in monounsaturated fats and may reduce the risk of coronary heart disease when part of a healthy diet.

Claims:

Kosher Pareve Certified Organic Certified (QAI) Halal Compliant (not certified)

Process Flow:

The oil is mechanically extracted from fresh olives, which have been cultivated under organic processes. The oil is processed without the use of excessive heat or any form of additives or solvents.

Status of Ingredient Statement:

Organic Extra Virgin Olive Oil is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

Packaging & Availability:

Contact your Sales Representative about packaging options and product availability.

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Storage & Shelf Life:

Store at 65°F - 75° F in a cool, dark, dry and odor-free environment.

Food Grade Statement:

Organic Extra Virgin Olive Oil is Generally Recognized as Safe (GRAS) as per 21CFR 182.1; it is manufactured to Good Manufacturing Practices and is safe for its intended use in foods.

Regulatory Information:

Organic Extra Virgin Olive Oil is Proposition 65 compliant, meets CONEG requirements, registered and compliant with Public Health & Safety.

CAS #: 8001-25-0

EC #: 232-277-0

INCI Name: Olea europaea (Olive) Fruit Oil

FDA Bioterrorism Preparedness and Response Act of 2002 and FSMA of 2011 Registration # -----3438

Foreign Material Contamination:

Heavy Metals – Each bulk (vessel) shipment is tested for compliance with reportable levels of heavy metals: Lead, Cadmium, Chromium, and Arsenic.

Pesticide Residues: No detected levels of Organophosphate and Organochlorinated residuals in bulk testing.

NonGMO Statement:

Extra Virgin Olive Oil is extracted from a plant that has not been genetically modified. It is packed using clean lines and is free from all extraneous material that might harbor genetically modified organisms (GMO's) or substances derived thereof.

Microbiological Statement:

Based on currently available data, food borne pathogens are not likely to occur in Extra Virgin or Virgin Olive Oils.

Palumbo, Mary and Harris, Linda J. *Microbiological Food Safety of Olive Oils: A Review of the Literature*, UC Davis Olive Center, Dec. 2011.

Each bulk (vessel) shipment is tested for the absence of reportable limits of: Total Plate Count, Coliforms, E. coli, Staph aureus, Salmonella, Yeast & Molds.

Sewer Sludge and Irradiation:

Catania-Spagna oil products are not exposed to, nor cultivated in, sewage sludge during production and subsequent processing. The oil is not exposed to any irradiation.

Lot Number Explanation:

As part of our traceability program, Catania assigns each product a lot code number issued sequentially

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at time of receipt or blending. Our ERP system automatically assigns a seven (7) digit numeric lot number to the product. [Example: Lot # 1000118]

Date Code Information:

Our date codes are read the Month/Day/Year unless otherwise specified by Customer.

Allergen Information:

Catania-Spagna's refined, bleached, and deodorized (RBD) oils do not contain any proteinaceous material and, therefore, are not considered allergenic. The high temperature and filtration used in the RBD process effectively removes any proteins, the potentially allergenic material from the oil. Furthermore, refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA). This includes our refined soybean, refined peanut and refined sesame oils. None of our oils contains eggs, milk, wheat, fish, or crustacean fish.

Allergen Cross-Contamination Prevention:

Catania-Spagna has three products, which the FDA considers major food allergens, in our facility. Macadamia Nut Oil is NOT run through any of the production lines, and is only sold prepackaged in drums.

Soy Lecithin, a food additive, is stored in a secured area next to the laboratory, away from production areas. It is added using disposable utensils into one-way bins only.

Toasted Sesame Oil contains sesame, which is considered a major food allergen in the USA, Canada and Europe. Catania receives this product pre-packaged. We do not run this oil on any production line; nor do we allow it for rework.

Thus, potential allergenic materials are produced using designated storage and processing; the risk of contamination is extremely low. Oils containing allergenic material are never allowed for rework. Flush oils containing allergens are disposed of as Inedible oil. All containers containing allergens are segregated and labeled accordingly.

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