

PROTECO PTY LTD

Olive Oil

This cold Pressed Olive Oil has been pressed from Manzanilla & Paragon Varieties, this oil displays the fresh, full flavored, cold pressed character needed for the Mediterranean style diets and cooking. Besides being a Monosaturated fat, it is rich in antioxidants and vitamins which help prevent body cell ageing. Use this oil for all Extra Virgin Cold pressed requirements and uses in restaurants and home style gourmet cooking.

Specification Details	
Additives	Nil
Appearance	Clear and bright
Colour	Rich golden green
FFA	<1%
Flavour/Taste	Light, subtle with green grass tones
Iodine Value (Wijs or Hanus)	78-86
Moisture %	<0.5%
Odour	Fruity, nutty, typical Olive oil
Peroxide Value (meq/kg)	<10meq/kg
Refractive Index at 20 C	1.47
Saponification Value	188-196
Specific Gravity at 25 C	0.9145 @ 25c

Fatty Acid Profile			
C16 Palmitic	14 -18%	C18:1w9 Oleic Acid	62— 68%
C16:1 Palmitoleic	1.2—2.5%	C18:2w6 Linoleic Acid	10—12%
C17 Margaric	0.1%	C18:3w3 Alpha Linolenic	0.7%
C17.1 Heptadecenoic Acid	0.2%	C20:0 Arachidic Acid	0.4%
C18:0 Stearic Acid	3.0 - 4.0%	C20:1w9 Gondoic Acid	0.3%