



Frantoio Oleario Lucchi e Guastalli  
Santo Stefano di Magra - Sp

Date 12/03/2023  
Subject: **Olive Oil Specification Sheet**

Name of the item: Extra Virgin Olive Oil - Lucchi e Guastalli PDO RIVIERA LIGURE 500 ml

EAN code: 8015744000140

Weight: 500 ml

	Type of packaging (es.cellophane)	Height (cm)	Lenght (cm)	Width (cm)
Item	Glass bottle	27	5.8	5.8
Packaging	Carton box	31	20	27

I.V.A 4 %

### LOGISTICS: PALLET (H 2,10 m)

Type of pallet:

Wood

Plastic

Pallet epal

Pallet 100x120

Unit net weight

Kg: 0.458

L: 0.50

Dry weight:

Unit gross weight (Kg) 0.81

Units/box: 12

Units/layer: 192

Units/pallet: 1152

Master units/box: 12

Box size (H x L x P cm): 31 x 20 x 27

### INGREDIENTS:

The list of ingredients of a food product is made of the enumeration of all product ingredients, listing them by decreasing weight when consumed. If one ingredient is cited in the product name it is necessary to specify the quantity in percentage (%) both on the product label and in the specification sheet (Example: Chocolate cookies – the percentage of chocolate used in the process needs to be specified).



INGREDIENT	ORIGIN*
Extra virgin olive oil	Italy – Liguria

\*In case the ingredient has more than one origin, mention all.

### ALLERGENS:

Each allergenic substance which is found in the final product, it needs to be specified both on the label and in the specification sheet with the allergen name (example: nuts). It need to be specified if the contamination is due to a specific ingredient or due to cross contamination.

For “cereals” and “nuts” is requested to indicate with a cross the origin of the allergen.

ALLERGENS	PRESENT		PRESENT	ABSENT
	As a INGREDIENT	As CONTAMINATION	In the FACILITY	
<b>GRAINS CONTAININ GLUTEN</b> ( <input type="checkbox"/> wheat, <input type="checkbox"/> rye, <input type="checkbox"/> barley, <input type="checkbox"/> oat, <input type="checkbox"/> spelt, <input type="checkbox"/> kamuts or <input type="checkbox"/> their hybridized families) and their derivates				X
<b>SHELFISH</b> and its derivates				X
<b>EGGS</b> and its derivates				X
<b>FISH</b> and its derivates				X
<b>PEANUT</b> and its derivates				X
<b>SOY</b> and its derivates				X
<b>MILK</b> and its derivates				X
<b>NUTS</b> ( <input type="checkbox"/> hazelnuts, <input type="checkbox"/> almonds, <input type="checkbox"/> cashew nuts, <input type="checkbox"/> walnuts, <input type="checkbox"/> macadamia nuts, <input type="checkbox"/> <b>pine nuts*</b> , <input type="checkbox"/> <b>pistachios*</b> , <input type="checkbox"/> <b>peanuts*</b> , <input type="checkbox"/> <b>coconuts*</b> , <input type="checkbox"/> <b>chestnuts*</b> , <input type="checkbox"/> pecan nuts, <input type="checkbox"/> brazilian nuts and their derivates)				X
<b>MUSTARD</b> and its derivates				X
<b>CELERY</b> and its derivates				X
<b>SESAME SEEDS</b> and their derivates				X
<b>SULPHITES</b> in concentration higher than 10mg/kg or 10mg/l mentioned like SO2				X
<b>LUPIN</b> or its derivates				X
<b>MOLLUSKS</b> or its derivates				X

\*: allergens for the USA

### CHEMICAL PHISICAL CRITERIA

pH	
Pesticides	
Aw	
Acidity (%)	< 0.5
Peroxide number	< 13
Waxes	n.d.
K232	2.00
K270	0.11
Delta-K	0.00
Organoleptic evaluation of defect	0
Organoleptic evaluation of fruity taste	>3



## NUTRITION FACTS

NUTRITIONAL VALUES (for 100g)	
Energy	824 Kcal
Fat	91.6 g
Saturated fat	14.1 g
Carbohydrates	0 g
Sugar	0 g
Proteins	0 g
Salt	0 g

### CONDITIONS OF USE:

use as a raw seasoning and cooking food

### STORAGE AND SHELF LIFE:

store in a cool place and away from sources of heat and light  
shelf life: best before 18 months

### MANUFACTURING PROCESS:

#### Olive storage

The raw material (olives) is temporarily stored in plastic containers awaiting processing, avoiding the product being wet in case of rain. Storage time does not last longer than 24 hours.

#### Washing and defoliation

Washing is done with drinking water. Water is supplied through an always-open valve, which ensures continuous replacement..

#### Crushing

A stainless steel auger moves the olives to the hammer crusher, which grinds the olives up to the final size of the pasta

#### Kneading

The olive paste is transferred from the mill first to the protoreactor and then to the kneading machine. At this stage, the adjustment of the olive processing temperature is constantly controlled at 26 ° C

#### Centrifugal extraction

In this phase, carried out in a decanter, it is the primary separation of the two phases - oil and pomace.

#### Centrifugal separation

The separator receives the oil from the decanter and performs a finishing of the oil, separating it from the water and suspended solids

#### Olive Oil storage

The product oil is stored in stainless steel drums, in a air-conditioned room at less then 18° C.

It is carried out a natural decantation followed by a filtration with filter paper.

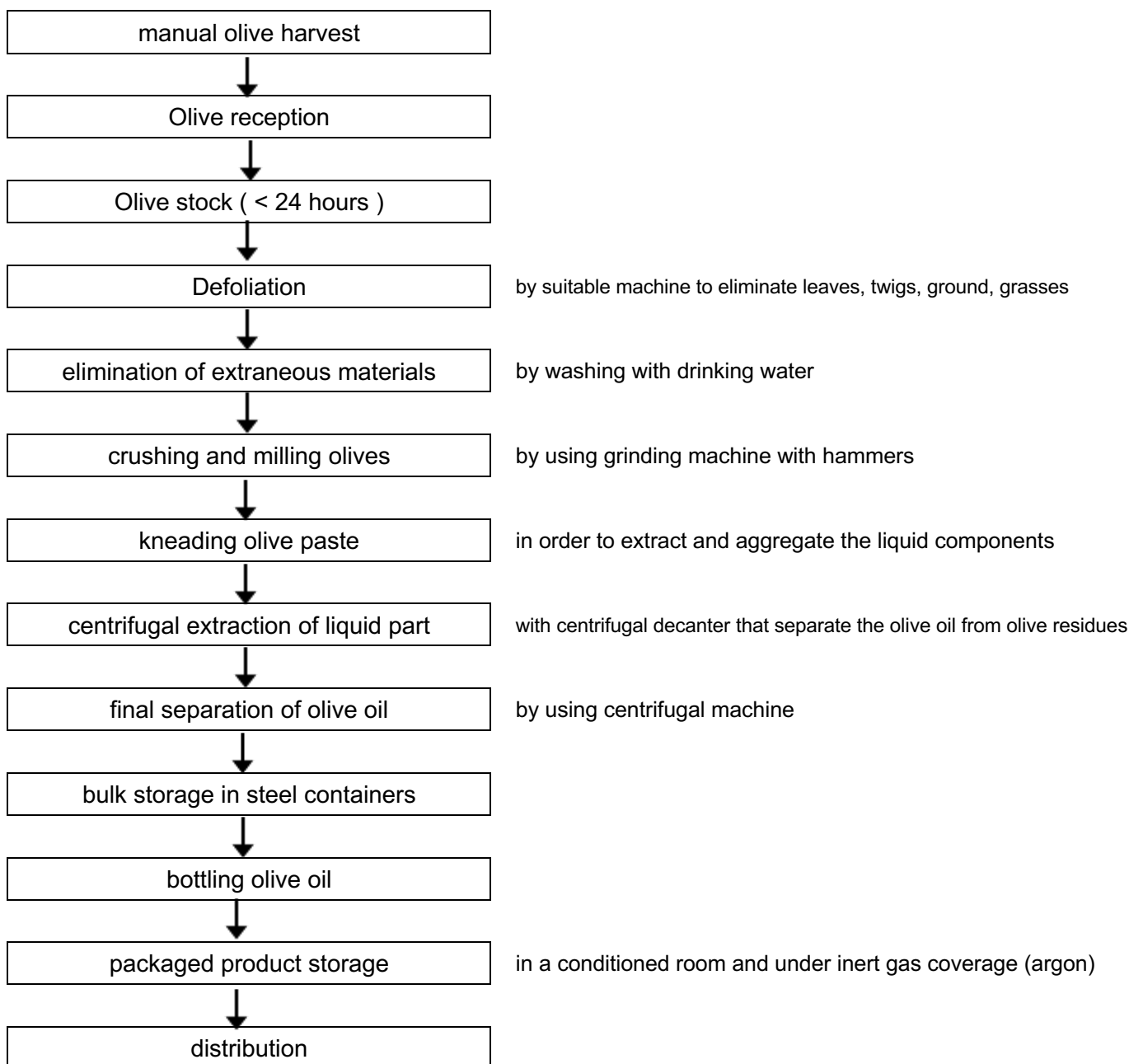
Bottling is carried out by means of vacuum equipment discontinuous, followed by capping with dripper and labeling.

### The product is manufactured at:

Company plant

Third party processing

**FLOWCHART:**



date:  
12/03/2023

Stamp and sign  
LUCCHIE GUASTALLI SRL  
*Marco Lucchi*