

	UN RATIONS STANDARD		DATE: 01/04/2024
	OIL, OLIVE EXTRA VIRGIN		ED No: 04
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1. PRODUCT NAME

OIL, OLIVE EXTRA VIRGIN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Olive oil is obtained from the fruit of the olive tree (*Olea Europaea*) solely by mechanical or other physical means under conditions, particularly heat conditions that do not alter the oil. The oil does not undergo any treatment other than washing, decanting, centrifuging and filtration.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Olive oil with a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 g of oil.
Free from Genetically Modified Organisms (GMO)

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Erucic acid	≤ 20 g/kg
Iron (Fe)	≤ 3 mg/kg
Copper (Cu)	≤ 0.1 mg/kg

QUALITY PARAMETERS

LIMITS

Moisture and volatile matter	≤ 0.2 %
Insoluble impurities	≤ 0.1 %
Free fatty acids (expressed as oleic acid)	≤ 0.8 %
Trans fatty acids (of total fatty acids)	≤ 0.05 %
Total sterols (min)	≥ 1000 mg/kg
Cholesterol	≤ 0.5 %
Campesterol	≤ 4.0 % of total sterols
Stigmasterol	< Campesterol
Delta-7-stigmastenol	≤ 0.5
Erythrodiol and uvaol content	≤ 4.5 %

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Delta ECN42	≤ 0.2
Absorbency in ultra-violet at 232 nm	≤ 2.50
Absorbency in ultra-violet at 270 nm, Delta K	≤ 0.22, ≤ 0.01
Peroxide value	≤ 15 milliequivalents of active oxygen/Kg oil
Soap content	< 0.005 % m/m
Relative density (x°C/water at 20°C)	0.910- 0.916
Refractive index (ND 40°C)	1.4677- 1.4707
Saponification value (mg KOH/g oil)	184-196
Iodine value	75-94
Unsaponifiable matter (g/kg)	≤ 15

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Appropriate to the product with attributes of fruitiness, bitterness and, pungency, and harmony.
Texture	Fluid.
Foreign matter	Shall have no foreign matter and be free of fusty, musty, vinegary, metallic, and rancid odour and taste.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

8.3. Polycyclic Aromatic Hydrocarbons (PAH) and Halogenated solvents

PAH Total (sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene)	≤ 10 ppb
Benzo(a)pyrene	≤ 2 ppb
Each halogenated solvent	≤ 0.1 mg/kg
Sum of all halogenated solvents	≤ 0.2 mg/kg

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	890 kcal
Fats	100 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade glass/plastic container or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 L to 3 L
Warranty at delivery location	Minimum 4 months

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11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX-STAN 33-1981, "Codex Standard for olive oils and olive pomace oils"

12.2. CODEX-STAN 210-1999, "Codex Standard for named vegetable oils"

12.3. CAC/RCP 68-2009 Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from smoking and direct drying processes

12.4. UNSTD-GEN-03: "UN Inspection"

12.5. UNSTD-GEN-04: "UN Certification"