

Product Details													
Brand Name		ERATO			Product Name		ERATO EXTRA VIRGIN OLIVE OIL 4L						
Item Code		OO158			Product Category		Olive Oil (OO)						
Spec Issue Date		14/06/2022			Supersedes		New spec						
Spec Reference		Supplier spec (Version 4, Date of Issue 05/03/2019)											
Product Description (Product manufactured in accordance with the Australian Food Standards Code)		100% Extra Virgin Olive Oil											
Ingredients List, Origin and Percentage (%), (including substances used as food additives)													
Ingredients		Origin	(%)	Ingredients		Origin	(%)	Ingredients		Origin	(%)		
1.	Extra Virgin Olive Oil	Greece	100	2.				3.					
4.				5.				6.					
7.				8.				9.					
Country of Origin Statement		Product of Greece											
Additives & Processing Aids													
Presence of additives or processing aids?		No											
Name		Additive or processing aid?		Food Additive code number as per Schedule 8 of the Code				For FSC Code 1.2.4 – 7(1)(a): Please write the prescribed class names of Food Additives from list below.					
Prescribed class names of Food Additives	Acid	Acidity Regulator	Alkali	Anticaking Agent	Antioxidant	Bulking Agent	Colour	Emulsifier	Firming Agent	Flavour Enhancer			
	Foaming Agent	Gelling Agent	Glazing Agent	Humectant	Preservative	Raising Agent	Stabilizer	Sweetener	Thickener				
Optional Class Names of Food Additives		Antifoaming Agent		Emulsifying Salt		Enzyme		Mineral Salt		Modified Starch			
Specifications for Compliance													
Product Specifications		Parameter				Limits							
Physical Specifications		Taste & flavour				Smooth, fresh and full-bodied gourmet with a pepper after taste. Pleasant and exquisite. According to EC Regulation 1348/13 and amendments for extra virgin olive oil: Median fruity > 0, Median Defect = 0							
		Colour				Intense, from deep green to golden green							
		Texture				Oily, thick							
Chemical and Analytical Specifications		Acidity % (as oleic acid)				≤0.80							
		K270				≤0.22							
		K232				≤2.5							
		ΔK				≤0.01							
		Peroxide value (mEq O ₂ /kg)				≤20							
		Stigmastadienes (mg/kg)				≤0.05							
		C42+C44+C46				≤150							
		FATTY ACID %											
		C14:0				≤0.03							
		C16:0				-							
		C16:1				-							
		C18:0				-							
		C18:1				-							
C18:2				-									
C18:3				≤1.0									
C20:0				≤0.6									
C20:1				≤0.4									
C22:0				≤0.2									
C24:0				≤0.2									

STEROLS %				
Cholesterol	≤0.5			
Brassicasterol	≤0.1			
Campesterol	≤4.0			
Stigmasterol	<Campesterol			
B-Sitosterol	≥93			
D7 Stigmasterol	≤0.5			
Erythrodiol+Oubaol	≤4.5			
Total sterols mg/Kg	≥1000			
Microbiological Specifications	No microbiological growth in the extra virgin olive oil			
Nutritional Data (for drained portion of contents)				
Serving size:	15ml			
Servings per kg:	266			
Figures calculated from analytical values of compositional ingredients and may vary between batches				
Average Quantities	Per Serve	Per 100g		
Energy	507kJ	3382kJ		
Protein	0g	0g		
Fat, Total	13.7g	91g		
– Saturated	2.0g	13g		
Carbohydrate	0g	0g		
– Sugars	0g	0g		
Sodium	0mg	0mg		
Packaging and Coding Details				
Batch Information	Lot Code Example	L211228		
	Lot Code Explanation	LYYMMDD		
	Date Code Example	Best Before 28/12/2023		
	Date Code Explanation	DD/MM/YYYY		
Primary Packaging	Packaging type, Material composition and %	Packaging Type Tin 4L	Material composition -	Material % -
	Recyclable	-		
	Method of seal	-		
	Primary Barcode	EAN - 5201043103191		
Secondary Packaging	Type of packaging	Carton		
	Materials used in packaging	Cardboard		
	Recyclable	Yes		
	Method of seal	Clear tape		
Secondary Barcode	TUN - 05201043126244			
Product Weight Information				
Primary Packaging	e or Net Weight	4L e		
	Product Gross Weight	4.02kg		
	Product Drained Weight (if applicable)	-		
	Packaging Weight (Tare Weight)	-		
	Packaging Dimensions (L x W x H)	151 x 117 x 276 mm		
Secondary Packaging	Product Net weight	12L		
	Product Gross weight	12.27kg		
	Packaging Weight (Tare Weight)	-		
	Packaging Dimensions (L x W x H)	360 x 165 x 286 mm		

	Units per pack	3
Pallet Configuration	Pallet type	CHEP
	Pallet material	Wood
	Pallet size [mm]	1165 x 1165
	Pallet max height [mm]	1200
	Number of layers per pallet	4
	Number of Cartons per layer	21
	Cartons or Crates per pallet	4 x 21 (84)
	Gross Weight of pallet	Approx. 1100kg

Shelf Life Information (Ambient, Chilled & Frozen Products)			
Ambient Product Shelf Life (Best Before or Use By)	Best Before <u>24 months</u>		
Chilled Product Shelf Life (Best Before or Use By)	-		
Frozen Product Shelf Life (Best Before or Use By)	-		
Thawing Time (Frozen Products)	-		
Storage Instructions	Keep in a cool and dark place		
Customer Preparation	Ready to consume		
GM Status	Non-GM		
Irradiation Status	Not irradiated		
Claims	-	Warnings	-
Is it Kosher Certified	Yes or No: (No)	Is it Halal Certified	Yes or No: (No)
Is it Organic Certified	Yes or No: (No)	Is it suitable for Vegetarian	Yes or No: (Yes)
Is it suitable for Vegan	Yes or No: (Yes)	Is it suitable for Ovo-Lacto Vegetarian	Yes or No: (Yes)
Is it suitable for Lacto-Vegetarian	Yes or No: (Yes)		
Additional logos / accreditations	-		
Sensitive Population	-		

Allergens	*Allergen statement: the presence or absence of allergens is defined according to the following classifications.	
	<ol style="list-style-type: none"> 1. Present: naturally found or deliberately added to the food 2. May be present in trace amounts due to potential cross contamination 3. Completely absent 4. Refined from potential allergen but all protein removed during refining 	
Allergen type	Classification*	Advisory statement
Gluten and their derivatives (from Barley, Oats, Rye, Wheat and their hybrids)	3	
Wheat and their derivatives	3	
Lupin and their derivatives	3	
Crustacean and their derivatives	3	
Egg and egg derivatives	3	
Fish and fish derivatives	3	
Molluscs and their derivatives	3	
Milk and milk derivatives	3	
Peanuts and their derivatives	3	

Almonds and their derivatives	3	
Brazil Nuts and their derivatives	3	
Cashews and their derivatives	3	
Hazelnuts and their derivatives	3	
Macadamias and their derivatives	3	
Pecans and their derivatives	3	
Pine Nuts and their derivatives	3	
Pistachios and their derivatives	3	
Walnuts and their derivatives	3	
Soy and their derivatives	3	
Sesame and their derivatives	3	
Added Sulphites >10mg/kg or more	3	

Photo Quality Standard (Primary & Secondary Packaging Pictures)





