

Product Specification

PRODUCT:	FYTRA	VIRGIN	OI IVE OIL

ORGANOLEPTIC **HALOGENATED SOLVENTS** Median of Defect Md: CHLOROFORM: p.p.m ≤0.1 = 0Median of Fruitiness Mf: TRICHLOROETHYLENE: > 0 p.p.m ≤0.1 PERCHLOROETHYLENE: p.p.m ≤0.1 FREE ACIDITY: **SPECTROPHOTOMETRY** % ≤0.8 **HUMIDITY & VOLATILES:** % ≤0.2 K₂₇₀: ≤0.22 **IMPURITIES:** % ≤0.1 K_{232*}: ≤2.50* **PEROXIDE INDEX: Δ-K**: meq O₂/Kg ≤20 ≤0.01 **STEROLS COMPOSITION FATTY ACID COMPOSITION** MYRISTIC (C_{14:0}): % ≤0.03 CHOLESTEROL: % ≤0.5 **BRASSICASTEROL:** PALMITIC (C_{16:0}): % 7.5-20.0 % ≤0.1 PALMITOLEIC (C_{16:1}): % 0.3-3.5 **CAMPESTEROL:** % ≤4.5 MARGARIC (C_{17:0}): % ≤0.3 **CAMPESTANOL:** % N/A STIGMASTEROL: MARGAROLEIC (C_{17:1}): % ≤0.3 % <Campesterol STEARIC (C_{18:0}): % 0.5-5.0 **β-SITOSTEROL**: % ≥93.0 Δ-STIGMASTEROL: OLEIC (C_{18:1}): % 55.0-83.0 % ≤0.5 LINOLEIC (C_{18:2}): % 3.5-21.0 ERYTHRODIOL+UVAOL: % ≤4.5 LINOLENIC (C_{18:3}): % ≤1.0 **TOTAL STEROLS:** p.p.m ≥1000 ARACHIDIC (C20:0): % ≤0.6 ECN-42 (actual-theoretical): ≤0.2 EICOSENOIC (C_{20:1}): % ≤0.4 WAX CONTENT: p.p.m ≤150 BEHENIC (C_{22:0}): % ≤0.2 **HYDROCARBONS** LIGNOCERIC (C24:0): % ≤0.2 STIGMASTADIENES: p.p.m ≤0.05 **FATTY ACID COMPOSITION FATTY ACID METHYL & ETHYL ESTERS** TRANSOLEIC: % <0.05 FAME+FAEE: mg/kg ≤40 LINOLEICS+LINOLENICS: % < 0.05 2P (C16)≤14%: % ≤0.9 2P (C16)>14%: % ≤1.0

In Compliance with IOC Standards For EXTRA VIRGIN OLIVE OIL

Gerald JonesQuality Assurance Manager

1 OLIVE GROVE ST. ROME, NY 13441 PHONE: 315-797-7070 · FAX: 315-797-6981 · WWW.SOVENAGROUP.COM

12/10/2014 Pg 1 of 9 EV INFO

^{*} Determination is solely for application by commercial partners on an optional basis



Product Description

Product Name:

Extra Virgin Olive Oil

Product Description:

Extra Virgin Olive Oil is defined by the IOC as: "olive oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decantation, centrifugation, and filtration...olive oil which has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams..."

Ingredients:

Extra Virgin Olive Oil

Food Safety Characteristics:

Extra Virgin Olive Oil is safe for human consumption.

Consumer Intended Uses:

Dressings, marinades, various food toppings (bread, fish, pasta, etc.)

Packaging:

Various bulk sizes and containers: steel drums (55, 58 gallon), disposable cardboard totes (275 gallon), returnable plastic totes (275 gallon), tank wagons, railcars.

Various food service/retail packing sizes and containers: glass, tin, PET, HDPE, (8.5 oz - 35#)

Labeling:

Imported Product, Gluten free, Cholesterol free, Trans fat free, Kosher (OU)

Shipping/Storage Conditions:

Capped when not used. Store at room temperature, removed from moisture and direct sunlight. Exposure to freezing temperatures will not impact oil quality. Frozen product should be allowed to gradually return to liquid state. Product should not be heated above 90°F; direct heat will damage oil quality.

Shelf Life:

Up to 18 months in an unopened container stored in the conditions described above.

12 months is recommended for a fresher flavor

Country Of Origin:

Italy, Spain, Tunisia, Turkey, Morocco and Argentina

Gerald Jones

Quality Assurance Manager



Nutrition Information

(per 100 g.)

PRODUCT: Extra Virgin Olive Oil

Nutrition Facts Serving Size 100 grams **Amount Per Serving** Calories 884 Calories from Fat 884 % Daily Value* Total Fat 100g 157% Saturated Fat 13.8g 70% Trans Fat <0.5g Polyunsaturated Fat 10.5g Monounsaturated Fat 73g Cholesterol 0mg 0% Sodium 0mg 0% Potassium 0mg 0% Total Carbohydrate 0g 0% Protein 0g *Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Extra Virgin Olive Oil

Gerald Jones Food Defense Manager



PRODUCT:	Extra Virgin Olive Oil	
Has this product or a	any of its components been treated with irradiation?	N
Does this product co	ontain any of the following allergens and sensitizing ag	ent N
Peanut & Peanut pr	oducts (including peanut o <u>il) N</u>	
Soybean & soy prod	lucts (including soy lecithin, excluding soy oil) N	
Seeds (poppy, sesa	me, sunflower & psylliurN	
Sulfites N	If yes, what is the residual level?	
Tree nuts N		
Monosodium Glutan	nat <u>e N</u>	
Fish <u>N</u>		
Wheat and related g	grai <u>ns N</u>	
Crustacean <u>s N</u>		
Egg and egg produc	ets N	
Mollusks N		
Cottonseed products	s N_	
Legumes N		
DairyN_		
Genetically Modified	Organism (GMO) N	
Use of CRY9C (star	ling) Pesticide N	
Gluten Free Y		
		Gerald Jon



SECTION 1: IDENTIFICATION OF THE SUBSTANCE OR MIXTURE AND OF THE SUPPLIER

Product Name: Olive Oil (Extra Virgin)

CAS#: 8001-25-0

Chemical Name: Triglyceride of Fatty Acid

Recommended Use of the Chemical: As needed

Restrictions on Use of the Chemical: No restrictions

Contact Information: Sovena USA 1 Olive Grove Street Rome, New York 13441

Ph: (315)797-7070 F(315)797-6981

24 Hr Emergency Contact: *Gerald Jones*

QA Manager (315)281-6505



Health	1
Fire	1
Reactivity	0
Personal Protection	Α

SECTION 2: HAZARDS IDENTIFICATION

Potential Acute Health Effects: Slightly hazardous in case of skin contact (irritant), of eye contact

(irritant), of ingestion, of inhalation

Potential Chronic Health Effects:

CARCINOGENIC EFFECTS: Not available MUTAGENIC EFFECTS: Not available TERATOGENIC EFFECTS: Not available DEVELOPMENTAL EFFECTS: Not available DEVELOPMENTAL TOXICITY: Not available

Repeated or prolonged exposure is not known to aggravate medical conditions.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS SUBSTANCE

NAME	CAS#	% BY WEIGHT
Extra Virgin	8001-25-0	100%

SOVENA SAFETY DATA SHEET

SECTION 4: FIRST AID MEASURES

Eye Contact: Check for and remove any contact lenses. In case of contact, immediately flush eyes with

plenty of water for at least 15 minutes. Get medical attention if irritation occurs.

Skin Contact: Wash with soap and water. Cover the irritated skin with an emollient. Get medical

attention if irritation develops.

Serious Skin Contact: Not available

Inhalation: If inhaled, remove to fresh air. If not breathing, give artificial respiration. If breathing is

difficult, give oxygen. Get medical attention.

Serious Inhalation: Not available

Ingestion: Do NOT induce vomiting unless directed to do so by medical personnel. Never give anything

by mouth to an unconscious person. If large quantities of this material are swallowed, call a physician immediately. Loosen tight clothing such as a collar, tie, belt or waistband.

Serious Ingestion: Not available

SECTION 5: FIREFIGHTING MEASURES

Flammability of Product: May be combustible at high temperatures

Auto-Ignition Temperature: 343°C(649.4°F)

Flash Points: CLOSED CUP: 225°C(437°F)

Flammable Limits: Not Available

Products of Combustion: Not Available

Fire Hazards in Presence of Various Substances: Slightly flammable to flammable in presence of heat

Explosion Hazards in the Presence of Various Substances:

In presence of mechanical impact: Not available In presence of static discharge: Not available

Extinguishing Media

Suitable: Dry Chemical Powder

Water Spray Water Fog Foam

i daiii

Unsuitable: Do not use Water Jet

Special Fire Fighting Procedures: Do not direct a solid stream of water or foam into burning material; this may cause the fire to spread.

Special Protective Equipment for Firefighters: Self-contained breathing apparatus.



SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions: Wear Suitable Protective Equipment

Environmental Precautions: Avoid runoff to sewers or waterways.

Use methods consistent with local regulations.

Small Spills: Absorb with an inert material and put the spilled material in an appropriate waste disposal.

Large Spills: Absorb with an inert material and put the spilled material in an appropriate waste disposal. Finish cleaning by spreading water on the contaminated surface and allow to evacuate through the sanitary system. Be careful that the product is not present at a concentration level above TLV. Check TLV on the SDS and with local authorities. Floor may be slippery; use care to avoid falling.

SECTION 7: HANDLING AND STORAGE

Precautions: Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate residue under a fume hood. Ground all equipment containing material. Do not breathe gas/fumes/vapor/spray. Keep away from incompatibles such as oxidizing agents, acids.

Conditions for Safe Storage: Keep container tightly closed. Keep container in a cool, well-ventilated area. Do not store above 23°C (73.4°F).

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Limits: Consult local authorities for acceptable exposure limits

Occupational Exposure Controls:

7

Respiratory Protection: None expected to be needed Hand Protection/Protective Gloves: In case of a large spill

Eye Protection: Safety Glasses (small spill), Splash Goggles (large spill) Skin Protection: Lab Coat (small spill), Splash Goggles (large spill)

Engineering Controls: Provide exhaust ventilation or other engineering controls to keep the airborne concentrations of vapors below their respective threshold limit value. Ensure that eyewash stations and safety showers are proximal to the work-station location.

SOVENA SAFETY DATA SHEET

SECTION 9:PHYSICAL AND CHEMICAL PROPERTIES

Physical State: Liquid

Color: Greenish-Yellow Odor: Not Available Odor Threshold: N/A

Taste: Pleasant, delicate flavor. Faintly acrid aftertaste

pH: Not applicable

Molecular Weight: Not Available **Boiling Point:** Not Available **Melting Point:** Not Available **Critical Temperature:** Not Available **Specific Gravity:** 0.915 (Water=1) **Vapor Pressure:** Not Available **Vapor Density:** >1 (Air=1) Volatility: Not Available Water/Oil Dist.Coeff.: Not Available Ionicity (in Water): Not Available **Dispersion Properties:** Not Available

Decomposition Temperature:Not AvailableUpper explosion Limits:Not AvailableLower explosion Limits:Not Available

SECTION 10: STABILITY AND REACTIVITY

Stability: This product is stable

Instability Temperature: Not available

Conditions of Instability: Becomes rancid on exposure to air. Begins to get turbid at 5-10°C

Incompatibility with Various Substances: Reactive with oxidizing agents, acids.

Corrosivity: Non-corrosive in presence of glass.

Polymerization: Will not occur

SECTION 11: TOXICOLOGICAL INFORMATION

Routes of Entry: Absorbed through the skin. Eye contact.

Toxicity to Animals: Not available

Chronic Effects on Humans: Not available

Other Toxic Effects on Humans: Slightly hazardous in case of skin contact, ingestion, and inhalation Acute Potential Health Effects: Inhalation: Excessive inhalation of oil mist may affect respiratory system. Oil mist is classified as a nuisance particulate by ACGIH. Ingestion: Generally non-hazardous unless

ingested in large quantities. Digestive tract discomfort may be encountered.

SOVENA SAFETY DATA SHEET

SECTION 12: ECOLOGICAL INFORMATION

Ecotoxicity: Not available

BOD5 and COD: Not available

Products of Biodegradation: Possible short term degradation products are not likely.

However, long term degradation products may arise

Toxicity of the Products of Biodegradation: Not available

Mobility in Soil: Not available

SECTION 13: DISPOSAL CONSIDERATIONS

Dispose of in accordance with appropriate Federal, State, and Local regulations.

SECTION 14: TRANSPORT INFORMATION

DOT Classification: Not a DOT controlled material (United States)

Identification: Not applicable

Special Provisions for Transport: Not applicable

SECTION 15: REGULATORY INFORMATION

WHMIS (Canada): Not controlled under WHMIS (Canada)

DSCL (EEC): This product is not classified according to the EU regulations

HMIS (USA):
Health Hazard: 1
Fire Hazard: 1
Reactivity: 0

Personal Protection: A

National Fire Protection Association (USA):

Health: 0 Flammability: 1 Reactivity: 0

Protective Equipment: Lab Coat/Safety Glasses

EINECS: This product is on the European Inventory of Existing Commercial Chemical Substances

SECTION 16: OTHER INFORMATION

Revision Number: 3 Revision Date: 1/6/2014 Effective Date: 1/6/2014

Approved By: Gerald Jones, Quality Assurance Manager