

PRODUCT SPECIFICATION SHEET

COBRAM ESTATE EXTRA VIRGIN OLIVE OIL CLASSIC FLAVOUR

Ingredients	100% Australian Extra Virgin Olive Oil
Country of Origin	Australia
Storage and handling	To maximize the shelf life of this natural product store away from direct light and heat and minimize contact with air and moisture during storage and handling.

CHEMICAL PARAMETERS

	COBRAM ESTATE CLASSIC	AS 5264 Limits
Free Fatty Acid (%)	≤ 0.8	≤ 0.8
Peroxide Value (meq O ₂ / kg)	≤ 20	≤ 20
UV coefficients	K232 < 2.50, K270 < 0.22 & DK < /0.01/	K232 < 2.50, K270 < 0.22 & DK < /0.01/
Pyropheophytins A (%)	≤ 17	≤ 17
Isomeric 1,2 Diacylglycerols (%)	≥ 35	≥ 35
Sterols (% total sterols)		
Cholesterol	≤ 0.5	≤ 0.5
Brassicasterol	≤ 0.1	≤ 0.1
Campesterol	≤ 4.8	≤ 4.8
Stigmasterol	≤ 1.9	≤ 1.9
Delta-7-stigmastenol	≤ 0.5	≤ 0.5
Apparent Sitosterol*	≥ 92.5	≥ 92.5
Total Sterol (mg/kg)	≥ 1000	≥ 1000
Erythrodiol and uvaol (% total sterols)	≤ 4.5	≤ 4.5
Wax (mg/kg)	≤ 250	≤ 250
Stigmastadiene (mg/kg)	≤ 0.1	≤ 0.1
Trans Fatty Acid (%)		
C18:1 T	≤ 0.05	≤ 0.05
C18:2 T + C18:3 T	≤ 0.05	≤ 0.05
Moisture & Volatiles Matter (%)	≤ 0.2	≤ 0.2
Insoluble Impurities (%)	≤ 0.1	≤ 0.1

* Sum of: Delta-5-23-Stigmastadienol + Cholesterol + β-Sitosterol + Sitostanol + Delta-5-Avenasterol + Delta-5-24-Stigmastadienol

Fatty acid profile

C14:0	Myristic acid	C18:0	Stearic acid	C20:1	Eicosenoic acid
C16:0	Palmitic acid	C18:1	Oleic acid	C22:0	Behenic acid
C16:1	Palmitoleic acid	C18:2	Linoleic acid	C22:1	Erucic acid
C17:0	Heptadecanoic acid	C18:3	Linolenic acid	C24:0	Lignoceric acid
C17:1	Heptadecenoic acid	C20:0	Arachidic acid	C24:1	Tetracosenoic acid

	C14:0	C16:0	C16:1	C17:0	C17:1	C18:0	C18:1	C18:2	C18:3	C20:0	C20:1	C22:0	C24:0
AS 5264 limits	≤ 0.05	7.0 - 20.0	0.3 - 3.5	≤ 0.3	≤ 0.4	0.5 - 5.0	53.0 - 85.0	2.5 - 22.0	≤ 1.5	≤ 0.6	≤ 0.5	≤ 0.2	≤ 0.2

SENSORIAL PARAMETERS

Sensory Properties	<p>Nil of sensorial defects.</p> <p>Extra virgin olive oil combines fresh grassy aromas with complex fruity flavours. The finish displays medium bitterness and balanced pungency, according to the style. Ideal for cooking, drizzled over salads, roast vegetables, meat and fish or dipping with bread.</p>
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NUTRITION INFORMATION

	Avg Qty per 15 mL*	Avg Qty per 100 mL
Energy	517 KJ	3446 KJ
Protein	0 g	0 g
Fat, total	13.7 g	91.5 g
- saturated	2.1 g	13.9 g
- trans	0 g	0 g
- polyunsaturated	1.4 g	9.2 g
- monounsaturated	10.2 g	68.4 g
Carbohydrate	0 g	0 g
- sugars	0 g	0 g

Note: The nutritional information is allowed to have deviation of ± 15%. * Serving size 15 ml (1 tablespoon).