

**Family:** Olive Oil

**Description:** Organic Extra-Virgin Olive Oil. Designation Beniqueis.

**Reference presentation:** This oil is presented in a 500 ml container.

### Identification label description

500 ml presentation label → near the middle of the bottle.  
 250 ml presentation label → in the middle of the bottle.  
 1 L presentation label → in the middle of the bottle.  
 5 L presentation label → in the middle of the bottle.

### Capacity tolerance depending on container type (according to RD (Spanish Royal Decree) 308/1983)

500 ml container → ± 15 ml  
 250 ml container → ± 15 ml  
 1000 ml container → ± 15 ml  
 5000 ml container → ± 75 ml

### Container description

500 ml dark glass container with no handle. Sharp neck. Black metal screw top. Anti-drip system.

### Characteristics of Virgin Olive Oil (according to Commission Regulation (EC) N° 1989/2003)

Acidity %	≤ 0.8	K270	≤ 0.22
Peroxide value mEq O2/Kg	≤ 20	Behenic Acid (%)	≤ 0.2
Waxes mg/Kg	≤ 250	Lignoceric Acid (%)	≤ 0.2
Sum of transoleic isomers	≤ 0.05	Sat. acids in 2-pos. of the triglyceride (%)	≤ 1.5
Sum of translinoleic and translinolenic isomers	≤ 0.05	Stigmastadienes mg/Kg	≤ 0.15
Difference between HPLC ECN42 and theoretical ECN42	≤ 0.2	Cholesterol (%)	≤ 0.5
K232	≤ 2.5	Brassicasterol (%)	≤ 0.1
Delta-K	≤ 0.01	Campesterol (%)	≤ 4.0
Organoleptic assessment Median of defects (Md)	Md=0	Stigmasterol (%)	< Camp.
Organoleptic assessment Median of fruity (Mf)	Mf=0	Betasitosterol (%)	≤ 93.0
Myristic Acid (%)	≤ 0.05	Delta-7-Stigmasterol (%)	≤ 0.5
Linolenic Acid (%)	≤ 0.6	Total sterols (mg/Kg)	≤ 1000
Arachidic Acid (%)	≤ 0.6	Erythrodiol and uvaol (%)	≤ 4.5
Eicosenoic Acid (%)	≤ 0.4		



**Family:** Olive Oil

**Description:** Organic Extra-Virgin Olive Oil. Designation Beniqueis.

**Reference presentation:** This oil is presented in a 1 L container.

### Identification label description

500 ml presentation label → near the middle of the bottle.  
 250 ml presentation label → in the middle of the bottle.  
 1 L presentation label → in the middle of the bottle.  
 5 L presentation label → in the middle of the bottle.

### Capacity tolerance depending on container type (according to RD (Spanish Royal Decree) 308/1983)

500 ml container → ± 15 ml  
 250 ml container → ± 15 ml  
 1000 ml container → ± 15 ml  
 5000 ml container → ± 75 ml

### Container description

1 L clear glass container with no handle that has a small shriveling at the base of the neck. Not very sharp neck. Green plastic top with airtight seal and safety valve.

### Characteristics of Virgin Olive Oil (according to Commission Regulation (EC) N° 1989/2003)

Acidity %	≤ 0.8	K270	≤ 0.22
Peroxide value mEq O2/Kg	≤ 20	Behenic Acid (%)	≤ 0.2
Waxes mg/Kg	≤ 250	Lignoceric Acid (%)	≤ 0.2
Sum of transoleic isomers	≤ 0.05	Sat. acids in 2-pos. of the triglyceride (%)	≤ 1.5
Sum of translinoleic and translinolenic isomers	≤ 0.05	Stigmastadienes mg/Kg	≤ 0.15
Difference between HPLC ECN42 and theoretical ECN42	≤ 0.2	Cholesterol (%)	≤ 0.5
K232	≤ 2.5	Brassicasterol (%)	≤ 0.1
Delta-K	≤ 0.01	Campesterol (%)	≤ 4.0
Organoleptic assessment Median of defects (Md)	Md=0	Stigmasterol (%)	< Camp.
Organoleptic assessment Median of fruity (Mf)	Mf=0	Betasitosterol (%)	≤ 93.0
Myristic Acid (%)	≤ 0.05	Delta-7-Stigmasterol (%)	≤ 0.5
Linolenic Acid (%)	≤ 0.6	Total sterols (mg/Kg)	≤ 1000
Arachidic Acid (%)	≤ 0.6	Erythrodiol and uvaol (%)	≤ 4.5
Eicosenoic Acid (%)	≤ 0.4		



**Family:** Olive Oil

**Description:** Organic Extra-Virgin Olive Oil. Designation Beniqueis.

**Reference presentation:** This oil is presented in a 5 L container.

### Identification label description

500 ml presentation label → near the middle of the bottle.  
 250 ml presentation label → in the middle of the bottle.  
 1 L presentation label → in the middle of the bottle.  
 5 L presentation label → in the middle of the bottle.

### Capacity tolerance depending on container type (according to RD (Spanish Royal Decree) 308/1983))

500 ml container → ± 15 ml  
 250 ml container → ± 15 ml  
 1000 ml container → ± 15 ml  
 5000 ml container → ± 75 ml

### Container description

5 L clear plastic container with a plastic handle attached to the neck.  
 Convex receptacle with four small notches around the container.  
 It has no neck, but the essential minimum for the top to be placed.  
 Snap-locked green plastic screw top. No anti-drip system.

### Characteristics of Virgin Olive Oil (according to Commission Regulation (EC) N° 1989/2003)

Acidity %	≤ 0.8	K270	≤ 0.22
Peroxide value mEq O2/Kg	≤ 20	Behenic Acid (%)	≤ 0.2
Waxes mg/Kg	≤ 250	Lignoceric Acid (%)	≤ 0.2
Sum of transoleic isomers	≤ 0.05	Sat. acids in 2-pos. of the triglyceride (%)	≤ 1.5
Sum of translinoleic and translinolenic isomers	≤ 0.05	Stigmastadienes mg/Kg	≤ 0.15
Difference between HPLC ECN42 and theoretical ECN42	≤ 0.2	Cholesterol (%)	≤ 0.5
K232	≤ 2.5	Brassicasterol (%)	≤ 0.1
Delta-K	≤ 0.01	Campesterol (%)	≤ 4.0
Organoleptic assessment Median of defects (Md)	Md=0	Stigmasterol (%)	< Camp.
Organoleptic assessment Median of fruity (Mf)	Mf=0	Betasitosterol (%)	≤ 93.0
Myristic Acid (%)	≤ 0.05	Delta-7-Stigmasterol (%)	≤ 0.5
Linolenic Acid (%)	≤ 0.6	Total sterols (mg/Kg)	≤ 1000
Arachidic Acid (%)	≤ 0.6	Erythrodiol and uvaol (%)	≤ 4.5
Eicosenoic Acid (%)	≤ 0.4		

