



“EXPLORACIONES AGRICOLAS  
LAS ROZAS, S.L.”

## GENERAL ASPECTS OF A SELF-CONTROL SYSTEM

Revision 1  
Pages 1 to 6

### A.5. PRODUCT DESCRIPTION (TECHNICAL DATA SHEETS)

# A.5. DESCRIPTION OF THE PRODUCTS (TECHNICAL DATA SHEETS)

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Date:	22-12-22
Explotaciones Agrícolas Las Rozas, S.L.	Health Authority



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### A.5. PRODUCT DESCRIPTION (TECHNICAL DATA SHEETS)

#### TECHNICAL DATA SHEET FOR EXTRA VIRGIN OLIVE OIL PRODUCED AT THE OLIVE MILL

##### 1) DESCRIPTION:

Extra virgin olive oil is obtained from the fruit of the olive tree solely by mechanical processes or other physical procedures that do not involve altering the oil, and it must not undergo any treatment other than washing, decantation, centrifugation, and filtration.

The term “extra virgin olive oil” refers to olive oil that has no defects, with a free acidity, expressed as oleic acid, of no more than 0.8%, and whose characteristics comply with those established for this category by current regulations.

The oil obtained is stored in tanks and may or may not be filtered before packaging, or it may be sold directly in bulk.

**Product trade name:** Extra virgin olive oil

**Type of oil:** Extra virgin olive oil from the Picual, Hojiblanca, Arbequina and Arbosana.

**Category of said product:** Virgin extra

**Composition:** 100% Extra Virgin Olive Oil

##### 2) PROCESS DESCRIPTION:

- Reception of the olive
- Cleaning and possibility of washing of the olive
- Storage in hoppers
- Milling, Malaxation, Centrifugation
- Bulk storage of the finished product in the warehouse
- Bottling/Packaging or bulk sale.

##### 3) BRANDS

We package under our own brand “**MOLINO LAS TORRES**”, or we can package under other customers’ brands, by prior agreement in writing.



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#### 4) FORMATS AND PACKGING

Formats:

PET 5 L	EVOO (Extra Virgin Olive Oil)
PET 2 L	EVOO (Extra Virgin Olive Oil)
PET 500 ML	EVOO (Extra Virgin Olive Oil)
GLASS 500 ML	EVOO (Extra Virgin Olive Oil)
GLASS 250 ML	EVOO (Extra Virgin Olive Oil)
GLASS 100 ML	EVOO (Extra Virgin Olive Oil)

#### 5) PHYSICOCHEMICAL AND ORGANOLEPTIC PARAMETERS

Those established in IMPLEMENTING REGULATION (EU) N° 1348/2013 OF THE COMMISSION of 16 December of 2013 amending Regulation (EEC) n° 2568/91 relating to the characteristics of olive oils and olive-pomace oils of olive oil and its methods of analysis. Commercially sterile product. Given the characteristics of the vegetable oils it is not possible for microorganisms to proliferate in them.

##### PHYSICOCHEMICAL PARAMETERS

- Acidity < 0.8%
- Peroxide Value < 20 mEq O/kg
- Waxes  $\leq$  150 mg/kg
- ECN 42 difference (HPLC): ECN 42  $\leq$  0.2
- K 232  $\leq$  2.50 – K 270  $\leq$  0.22 – Delta K  $\leq$  0.01
- Ethyl esters  $\leq$  30 mg/Kg
- Total esters > 1.000 mg/kg
- Erythrodiol and uvaol  $\leq$  4.5%

##### ORGANOLEPTIC PARAMETERS

- Deep green / yellowish green
- Normal smell and taste, with its own characteristic aromas, showing no signs of rancidity, deterioration, or contamination
- Organoleptic score in the panel test: Md = 0 and Mf > 0



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#### 6) PACKAGING (specific characteristics of the container and cartons)

Bulk packaged in stainless steel tanks classified by category. It is also marketed packaged in various formats and under the brand Molino of the Torres.

**Transport conditions:** Tanker trucks with a maximum authorized mass (MAM) of up to 27,000 kg are used.

**Intended final use of the product (how and by whom):** Domestic food use.

**Conditions and characteristics of the batch/lot number (Tank/year of production, filling number and packaging number):** Batching is carried out by tanks, according to categories.

Our labeling complies with Regulation (EU) 1169/2011, and the brand is registered with the Spanish Patent and Trademark Office.

Lot coding is based on the source warehouse/cellar, the tank number, the year of production, the filling number for that tank, and the corresponding packaging run number.

#### **D0322-L1-1**

**D03**, corresponds to the warehouse D and Tank **0322** corresponds to the year of production.

**L1-1**, refers to the filling number for the tank and the packaging number.

**Shelf life:** Two years when stored away from light, without losing its category.

**Nutritional value:** Energy.

**Directions for use (instructions to be included so the consumer has no doubts when preparing and consuming the product):** Especially suitable for use raw and for frying.



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#### 7) NUTRITIONAL PROFILE

<b>NUTRITIONAL INFORMATION</b>	
<b>Average values per 100 g</b>	
<b>Energy value 3700 kJ/ 888 Kcal</b>	
Total fat, of which	100g
Saturated fat	14.21g
Monounsaturated fat	78.2g
Polyunsaturated fat	7.5g
Carbohydrates, of which	0g
Sugars	0g
Protein	0g
Salt	0g

