

Product Specification

PRODUCT: OLIVE POMACE OIL

FREE ACIDITY:	% ≤ 1.0	HALOGENATED SOLVENTS	
HUMIDITY & VOLATILES:	% ≤0.2	CHLOROFORM:	p.p.m ≤0.1
IMPURITIES:	% ≤ 0.1	TRICHLOROETHYLENE:	p.p.m ≤0.1
PEROXIDE INDEX:	$meq\ O_{2}/Kg \le \!\! 15$	PERCHLOROETHYLENE:	p.p.m ≤0.1
FATTY ACID COMPOSITION		SPECTROPHOTOMETRY	
MYRISTIC (C _{14:0}):	% ≤0.05	K ₂₇₀ :	≤1.70
PALMITIC (C _{16:0}):	% 7.5-20.0	K ₂₃₂ *:	
PALMITOLEIC (C _{16:1}):	% 0.3-3.5	Δ- K :	≤0.18
MARGARIC (C _{17:0}):	% ≤ 0.3	STEROLS COMPOSITION	
MARGAROLEIC (C _{17:1}):	% ≤ 0.3	CHOLESTEROL:	% ≤ 0.5
STEARIC (C _{18:0}):	% 0.5-5.0	BRASSICASTEROL:	% ≤0.2
OLEIC (C _{18:1}):	% 55.0-83.0	CAMPESTEROL:	% ≤4.0
LINOLEIC (C _{18:2}):	% 3.5-21.0	CAMPESTANOL:	%
LINOLENIC (C _{18:3}):	% ≤ 0.9	STIGMASTEROL:	% <campesterol< th=""></campesterol<>
ARACHIDIC (C _{20:0}):	% ≤0.6	β -SITOSTEROL:	% ≥93.0
EICOSENOIC (C _{20:1}):	% ≤ 0.4	Δ -STIGMASTEROL:	% ≤ 0.5
BEHENIC (C _{22:0}):	% ≤0.3	ERYTHRODIOL+UVAOL:	% ≥4.5
LIGNOCERIC (C _{24:0}):	% ≤0.2	TOTAL STEROLS:	p.p.m ≥1600
FATTY ACID COMPOSITION		ECN-42 (actual-theoretical):	≤0.5
TRANSOLEIC:	% <0.40	WAX CONTENT:	p.p.m ≥350

In Compliance with IOC Standards For **OLIVE POMACE OIL**

LINOLEICS+LINOLENICS:

% < 0.35

Dr. Gabriel Estevez **Quality Assurance Manager**

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



Product Description

Product Name:

Olive Pomace Oil

Product Description:

Pomace Olive Oil is defined by the IOC as "A blend of refined olive-pomace oil and virgin olive oil that is fit for human consumption. It has a free acidity of not more than 1%..." where refined olive pomace oil is definined as "Oil obtained from crude pomace oil by refining methods that do not alter the initial glyceride structure." Olive pomace oil is mild or tasteless/odorless and is excellent for frying.

Ingredients:

Olive Pomace Oil

Food Safety Characteristics:

Olive Pomace Oil remains safe for human consumption up to 18 months from date of production.

Consumer Intended Uses:

Dressings, marinades, frying

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

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.

Country Of Origin:

Italy, Spain, Tunisia, Turkey, and Morocco

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Nutrition Information

(per serving)

PRODUCT: Olive Pomace Oil

Nutrition Facts	
Serving Size 1Tbsp (14g, 15mL)	
derving dize 1163p (14g, 15mz)	
Amount Per Serving	
Calories 120	Calories from Fat 120
	% Daily Value*
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 10g	
Cholesterol 0mg	0%
Sodium Omg	0%
Potassium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of Dietary Fiber Calcium, or Vitamins A and C. *Percent Dai Olive Pomace Oil	, Sugar,

Ingredients: Olive Oil

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Nutrition Information

(per 100 g.)

PRODUCT: Olive Pomace 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 1	0.5g
Monounsaturated Fat	73g
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
*Percent Daily Values are based or	a 2,000 calorie diet.

Ingredients: Olive Pomace Oil

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Nutrition Information

(actual per 100 g.)

PRODUCT: Olive Pomace Oil

Nutrition Facts Serving Size 100 grams	
Amount Per Serving	
Calories 884	Calories from Fat 884
	% Daily Value*
Total Fat 100g	157%
Saturated Fat 13.808	3g 70%
Trans Fat <0.5g	
Polyunsaturated Fat	10.523g
Monounsaturated Fat	t 72.961g
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
*Percent Daily Values are based of	n a 2,000 calorie diet.

Ingredients: Olive Pomace Oil

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Allergen and GMO Information

PRODUCT:	Olive Pomace 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 agents? N
Peanut & Peanut pro	oducts (including peanut oil) N
Soybean & soy prod	ucts (including soy lecithin, excluding soy oil)N
Seeds (poppy, sesar	ne, sunflower & psyllium) <u> </u>
Sulfites N	If yes, what is the residual level?
Tree nutsN	_
Monosodium Glutan	nate N
Fish N	
Wheat and related g	rains N
Crustaceans <u>N</u>	
Egg and egg product	ts <u>N</u>
Mollusks N	_
Cottonseed product	s <u>N</u>
Legumes N	
Genetically Modified	Organism (GMO) N
Use of CRY9C (starli	ng) Pesticide N
Gluten FreeY	

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Section 1: Chemical Product and Company Identification

Product Name: Olive Oil (Extra Virgin, Pure, Extra Light, Olive Pomace Oil)

CAS# 8001-25-0

Chemical Name: Triglyceride of Fatty Acid

Contact Information:

Sovena USA 1 Olive Grove St. Rome, NY 13441

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



Health	1
Fire	1
Reactivity	0
Personal Protection	Α

24Hr Emergency Contact:

Gabi Estevez Q.A. Manager (315)790-4569

Section 2: Cor	nposition and	Information	on Ingredients
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Composition:

Name	CAS#	% by Weight
Olive oil	8001-25-0	100

Toxicological Data on Ingredients: Not applicable.

Section 3: 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 TOXICITY: Not available.

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

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

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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: Fire and Explosion Data

Flammability of the Product: May be combustible at high temperature.

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 Presence of Various Substances:

Risks of explosion of the product in presence of mechanical impact: Not available. Risks of explosion of the product in presence of static discharge: Not available.

Fire Fighting Media and Instructions:

SMALL FIRE: Use DRY chemical powder.

LARGE FIRE: Use water spray, fog or foam. Do not use water jet.

Special Remarks on Fire Hazards: Not available.

Special Remarks on Explosion Hazards: Not available.

Section 6: Accidental Release Measures

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

Large Spill:

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 MSDS and with local authorities.

Section 7: Handling and Storage

Precautions:

Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate the

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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.

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

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.

Personal Protection: Safety glasses. Lab coat.

Personal Protection in Case of a Large Spill:

Splash goggles. Full suit. Boots. Gloves. Suggested protective clothing might not be sufficient; consult a specialist BEFORE handling this product.

Exposure Limits:

TWA: 10 (mg/m3) Total.

Consult local authorities for acceptable exposure limits.

Section 9: Physical and Chemical Properties

Physical state and appearance: Liquid.

Odor: Not available.

Taste:

Pleasant, delicate flavor; Faintly acrid aftertaste.

(Slight.)

Molecular Weight: Not available.

Color: greenish-yellow

pH (1% soln/water): Not applicable.

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.

Odor Threshold: Not available.

Water/Oil Dist. Coeff.: Not available.

Ionicity (in Water): Not available.

Dispersion Properties: Not available.

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Solubility:

Very slightly soluble in methanol, n-octanol. Insoluble in cold water.

Section 10: Stability and Reactivity Data

Stability: The product is stable.

Instability Temperature: Not available.

Conditions of Instability:

Becomes rancid on exposure to air Begins to get turbid at 5 to 10 C

Incompatibility with various substances: Reactive with oxidizing agents, acids.

Corrosivity: Non-corrosive in presence of glass.

Special Remarks on Reactivity: Not available.

Special Remarks on Corrosivity: Not available.

Polymerization: Will not occur.

Section 11: Toxicological Information

Routes of Entry: Absorbed through skin. Eye contact.

Toxicity to Animals: LD50: Not available. LC50: Not available.

Chronic Effects on Humans: Not available.

Other Toxic Effects on Humans: Slightly hazardous in case of skin contact (irritant), of ingestion, of inhalation.

Special Remarks on Toxicity to Animals: Not available.

Special Remarks on Chronic Effects on Humans: Not available.

Special Remarks on other Toxic Effects on Humans:

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. If ingested in large quantities, digestive tract discomfort may be encountered.

Section 12: Ecological Information

Ecotoxicity: Not available.

BOD5 and COD: Not available.

Products of Biodegradation:

Possibly hazardous short term degradation products are not likely. However, long term degradation products may arise.

Toxicity of the Products of Biodegradation: Not available.

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Special Remarks on the Products of Biodegradation: Not available.

Section 13: Disposal Considerations

Waste Disposal:

Section 14: Transport Information

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

Identification: Not applicable.

Special Provisions for Transport: Not applicable.

Section 15: Other Regulatory Information

Federal and State Regulations:

Connecticut carcinogen reporting list.: Olive oil

TSCA 8(b) inventory: Olive oil

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

Other Classifications:

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

DSCL (EEC):

This product is not classified according

to the EU regulations. Not applicable.

HMIS (U.S.A.):

Health Hazard: 1

Fire Hazard: 1

Reactivity: 0

Personal Protection: A

National Fire Protection Association (U.S.A.):

Health: 0

Flammability: 1

Reactivity: 0

Specific hazard:

Protective Equipment:

Not applicable. Lab coat. Not applicable. Safety glasses.

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