



Sandhurst Fine Foods

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DATE: 10/02/2023

PRODUCT SPECIFICATION: Extra Virgin Olive Oil

PRODUCT CODE: SEVO4

COUNTRY OF ORIGIN: Packed in Italy from Spanish Oil

INGREDIENTS: Extra virgin olive oil (100%).

PERCENTAGE OF AUSTRALIAN INGREDIENTS 0%

WEIGHT DECLARATION: Net Weight: 4L | Drained Weight : N/A

PACKAGING: 4L x 4

SHELF LIFE: 730 days.

SHELF LIFE AFTER OPENING: Ensure product is sealed after use and consume within 1 year of opening.

RECOMMENDED STORAGE CONDITIONS: Store in a cool, dry place away from direct light

MANDATORY WARNING & ADVISORY STATEMENT: N/A

NUTRITIONAL INFORMATION: Servings per package: 265 ; Serving size: 15mL

	Average per serve	Average qty per 100g
Energy	560kJ	3700kJ
Protein	0g	0g
Fat, total	14g	92.5g
Saturated	2g	13g
Carbohydrate	0g	0g
Sugars	0g	0g
Sodium	0mg	0mg

*Information is based on average values

1. PHYSICAL

- | | |
|-----------|---|
| a. Taste | Fresh fruity, with intense notes of bitter and spicy. Not rancid. |
| b. Colour | Medium viscosity, golden to greenish colour |
| c. Shape | Liquid |

2. CHEMICAL

- | | |
|------------|---------|
| a. Sulphur | N/A |
| b. Salt | N/A |
| c. Acid | < 0.8 % |
| d. pH | N/A |

3. MICROBIOLOGICAL

- | | |
|------------------|--------------|
| a. E.Coli | <10 cfu/g |
| b. Yeast & Mould | Negative/25g |
| c. Salmonella | Negative/25g |
| d. Listeria Spp | Negative/25g |
| e. B. Cereus | <10 cfu/g |

4. ALLERGENS

N/A

5. HALAL

Yes

6. GMO Free?

Yes

7. Suitable for Vegans?

Yes

