

Technical Specification: MC 2391/2392/2398 – EXTRA VIRGIN OLIVE OIL – **1L / 3L / 5L**

General Information

Code	2391	2392	2398
Description	Extra virgin olive oil		
Origin	Italy		
Shelf Life	24 months		
Brand	Basso		
Type of packaging material	Glass bottle	Metal can	Metal can
Units per carton	12 x 1 L	4 x 3 L	4 x 5 L
Cartons per pallet	50	80	55
Cartons per layer	10	16	11
Layer per pallet	5	5	5
Net weight	1L	3L	5L

Organoleptic Parameters

Description	Superior category olive oil obtained directly from olives and solely by mechanical means
Appearance	Clear at 20°C (eventual sedimentation on the bottom during storage is natural)
Colour	Yellow green
Flavour	Medium spicy - bitter

Ingredient List

Ingredients
Extra virgin olive oil

Microbiology (at production)

Olive oils does not contain water and/or moisture, so that it does not permit neither development nor survival of micro-organisms. Therefore no microbiological analysis is carried out for this product.

Physical and chemical characteristics

Acidity	Max 0.5 %
Peroxide	Max 14 meqO ₂ /kg
K 232	Max 2.2
K 270	Max 0.2
ΔK	Max 0.006
Alkylester	Max 25 mg/kg
Glycidol	Max 1000 µg/kg
3-MCPD	Max 1250 µg/kg

Nutritional Values

Average NV	Per 100 g	Per 100 ml
Energy	3700 kJ / 900 kcal	3389 kJ / 824 kcal
Fat	100 g	92 g
Of which saturated	15 g	12 g
Carbohydrates	0 g	0 g
Of which sugars	0 g	0 g
Protein	0 g	0 g
Salt	0 g	0 g

The nutritional values above can vary from the labels.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X
Crustaceans and products thereof		X			X
Eggs and products thereof		X			X
Fish and products thereof		X			X
Peanuts and products thereof (inc. oil)		X		X	
Soybeans and products thereof (inc. lecithin)		X		X	
Milk and products thereof (inc. lactose)		X			X
Nuts and products thereof (incl. oil)					
- Hazelnut		X			X
- Walnut		X			X
- Almond		X			X
- Cashew		X			X
- Pecan nut		X			X
- Brazil nut		X			X
- Pistachio nut		X			X
- Macadamia nut		X			X
Celery and products thereof		X			X
Mustard and products thereof		X			X
Sesame and products thereof (inc. oil)		X			X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X			X
Lupine and products thereof		X			X
Molluscs and products thereof		X			X

Storage Conditions

Keep cool, dry and at a dark place. For storage conditions once opened please see label.

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 04/12/2023	Date: 12/06/2025
Version Number	V12.2023