

BOUNDARY BEND MARKETING

A SUBSIDIARY OF BOUNDARY BEND LIMITED

Australia's premier olive company

PO Box 92 Lara, Victoria 3212 Australia www.boundarybend.com
t: +61 (0) 3 5272 9510 f: +61 (0) 3 5272 9599 e: sales@boundarybend.com

PRODUCT SPECIFICATION SHEET

EXTRA VIRGIN OLIVE OIL

CHEMICAL PARAMETERS

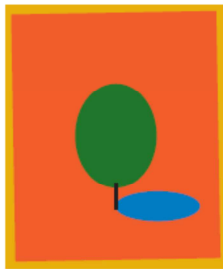
	EVOO	AS 5264 Limits
Free Fatty Acid (%)	≤ 0.8	≤ 0.8
Peroxide Value (meq O ₂ / kg)	≤ 20	≤ 20
UV coefficients	K232 < 2.50, K270 < 0.22 & DK < /0.01/	K232 < 2.50, K270 < 0.22 & DK < /0.01/
Pyropheophytins A (%)	≤ 17	≤ 17
Isomeric 1,2 Diacylglycerols (%)	≥ 35	≥ 35
Sterols (% total sterols)		
Cholesterol	≤ 0.5	≤ 0.5
Brassicasterol	≤ 0.1	≤ 0.1
Campesterol	≤ 4.8	≤ 4.8
Stigmasterol	≤ 1.9	≤ 1.9
Delta-7-stigmastenol	≤ 0.5	≤ 0.5
Apparent Sitosterol*	≥ 92.5	≥ 92.5
Total Sterol (mg/kg)	≥ 1000	≥ 1000
Erythrodiol and uvaol (% total sterols)	≤ 4.5	≤ 4.5
Wax (mg/kg)	≤ 250	≤ 250
Stigmastadiene (mg/kg)	≤ 0.1	≤ 0.1
Trans Fatty Acid (%)		
C18:1 T	≤ 0.05	≤ 0.05
C18:2 T + C18:3 T	≤ 0.05	≤ 0.05
Moisture & Volatiles Matter (%)	≤ 0.2	≤ 0.2
Insoluble Impurities (%)	≤ 0.1	≤ 0.1
ΔECN 42	≤ 0.2	≤ 0.2
Content of 2-glycerol monopalmitate (%)	≤ 1.5	≤ 1.5

* Sum of: Delta-5-23-Stigmastadienol + Cholesterol + β-Sitosterol + Sitostanol + Delta-5-Avenasterol + Delta-5-24-Stigmastadienol

Fatty acid profile

C14:0	Myristic acid	C18:0	Stearic acid	C20:1	Eicosenoic acid
C16:0	Palmitic acid	C18:1	Oleic acid	C22:0	Behenic acid
C16:1	Palmitoleic acid	C18:2	Linoleic acid	C22:1	Erucic acid
C17:0	Heptadecanoic acid	C18:3	Linolenic acid	C24:0	Lignoceric acid
C17:1	Heptadecenoic acid	C20:0	Arachidic acid	C24:1	Tetracosenoic acid

	C14:0	C16:0	C16:1	C17:0	C17:1	C18:0	C18:1	C18:2	C18:3	C20:0	C20:1	C22:0	C24:0
AS 5264 limits	≤ 0.05	7.0 - 20.0	0.3 - 3.5	≤ 0.3	≤ 0.4	0.5 - 5.0	53.0 - 85.0	2.5 - 22.0	≤ 1.5	≤ 0.6	≤ 0.5	≤ 0.2	≤ 0.2



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SENSORIAL PARAMETERS

Sensory Properties	Nil of sensorial defects. Extra virgin olive oil combines fresh grassy aromas with complex fruity flavours. The finish displays bitterness and balanced pungency, according to the style. Ideal for cooking, drizzled over salads, roast vegetables, meat and fish or dipping with bread.
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NUTRITION INFORMATION

	Qty per 15 ml*	Qty per 100 ml
Energy	517 KJ	3447 KJ
Protein	0 g	0 g
Fat, total	13.7 g	91.5 g
- saturated	2.0 g	13.8 g
- trans	0 g	0 g
- polyunsaturated	1.5 g	9.9 g
- monounsaturated	10.2 g	67.8 g
Cholesterol	0 mg	0 mg
Carbohydrate	0 g	0 g
- sugars	0 g	0 g

Note: These results are average of all the batches of Boundary Bend Limited oils (2002 – 2012). The nutritional information is allowed to have deviation of $\pm 15\%$.

* Serving size 15 ml (1 tablespoon).