

# OLIVE OILS DETAILS January 2015





**Pemares Export Business ™** 

Avda. Filipinas, 4 ; 1º Drcha. 28003 MADRID Contact<u>info@pemares-export.com</u> Web: <u>http://www.pemares-export.com</u>

# SABOR DE PEMARES 1L PET

Olive Oils (Origin SPAIN)



POMACE	OLIVE OIL					
Product Description:	• Pomace Olive Oil selected the best cooperatives in Spain. This oil is obtained from the mixture of refined olive pomace oil and virgin olive oil. This oil is mainly used for cooking and frying and is widely used in the hospitality industry for its high durability.					
General Characteristics:	<ul> <li>The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.</li> <li>It contains no additives.</li> </ul>					
Organoleptic Characteristics:	<ul> <li>Taste / Smell: Characteristic of the Pomace Olive Oil.</li> <li>Aroma: Fruity, with hints of fresh olives. Clean aroma</li> <li>Color: Bright clear. Transparent and green hues.</li> <li>Additional: Well tried to get the best flavor.</li> </ul>					
Presentation:	PET 1LMOD 9854Weigth:968,66Closure:PressureCapacity Util:998 mlMouthpiece:18 mmTotal Capacity:1005 mlMax. Diameter:70,5 mmEmpty Space:2,0%Total Height:286 mm	Product Images:				
Packaging Features: Defective Units:	<ul> <li>Have been described in sheet format specified for each container within the manufacturing process.</li> <li>Under controlled manufacturing protocols and CE regulations.</li> </ul>					
Product Identification:	<ul> <li>Be printed on each bottle based on the code of the factory.</li> <li>All packages contain batch information, date and time of manufacture.</li> <li>Labeled with a Spanish brand.</li> <li>Ability to include data required by the client.</li> </ul>	Cabon				
Analytical Information:	• Product: POMACE OLIVE OIL • Quantity: 1 L / bot Acidity: 0,10 % Oleic Acid Peroxide Value: 2 meq O <sub>2</sub> / Kg Cholesterol: 0,10% Total Sterols: 4079 mg / Kg Campesterol: 2,80% Delta K: 0,083 K <sub>270</sub> (ABSORBENCY IN ULTRAVIOLET): 1,0	Sabor de Pemares ACEITE DE ORUJO OLIVA Origen España				
Microbiologycal Information:	Viables:       Our Offer         each lot       PRICE LIST         PRICE FOB - 4 PORTS (ES)					
International Distributor:	Sabor	Pemares Export Business ™ Avda. Filipinas, 4 ; 1º Drcha. 28003 MADRID				

Sabor de Pemares 

 Avda. Filipinas, 4 ; 1º Drcha.

 28003 MADRID

 Contact:
 info@pemares-export.com

 Web:
 http://www.pemares-export.com

# **SABOR DE PEMARES 3L PET**

Olive Oils (Origin SPAIN)

**Olive Oil** 



POMACE	OLIVE OIL					
Product Description:	• Pomace Olive Oil selected the best cooperatives in Spain. This oil is obtained from the mixture of refined olive pomace oil and virgin olive oil. This oil is mainly used for cooking and frying and is widely used in the hospitality industry for its high durability.					
General Characteristics:	<ul> <li>The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.</li> <li>It contains no additives.</li> </ul>					
Organoleptic Characteristics:	Taste / Smell: Characteristic of the Pomace Olive Oil.     Aroma: Fruity, with hints of fresh olives. Clean aroma					
	<ul> <li>Color: Bright clear. Transparent and green hues.</li> <li>Additional: Well tried to get the best flavor.</li> </ul>					
Presentation:	PET 3L	Product Images:				
	MOD 9723Weigth:2966Closure:PressureCapacity Util:2968 mlMouthpiece:30 mmTotal Capacity:3012 mlMax. Diameter:125 mmEmpty Space:2,0%Total Height:329 mm					
Packaging Features:	<ul> <li>Have been described in sheet format specified for each container within the manufacturing process.</li> </ul>					
Defective Units:	Under controlled manufacturing protocols and CE regulations.					
Product Identification:	<ul> <li>Be printed on each bottle based on the code of the factory.</li> <li>All packages contain batch information, date and time of manufacture.</li> <li>Labeled with a Spanish brand.</li> <li>Ability to include data required by the client.</li> </ul>					
Analytical Information:	• Product: POMACE OLIVE OIL • Quantity: 3 L / bot Acidity: 0,10 % Oleic Acid Peroxide Value: 2 meq O <sub>2</sub> / Kg Cholesterol: 0,10% Total Sterols: 4079 mg / Kg Campesterol: 2,80% Delta K: 0,083 K <sub>270</sub> (ABSORBENCY IN ULTRAVIOLET): 1,0	Sabor de Pemares ACEITE DE ORUJO OLIVA Origen España				
Microbiologycal Information:	Viables:     Our Offer       each lot     PRICE LIST					
International Distributor:	PRICE FOB - 4 PORTS (ES) Sabor de Pemares	Pemares Export Business ™         Avda. Filipinas, 4 ; 1º Drcha.         28003 MADRID         Contact:       info@pemares-export.com         Web:       http://www.pemares-export.com				

# SABOR DE PEMARES 1L PET

Olive Oils (Origin SPAIN)

## EXTRA VIRGEN OLIVE OIL

Product Description:	• Oil selected the best cooperatives in Spain. Made using the traditional method as the first extraction of olives in its right time of ripeness. Recommended for preparing all kinds of food in both taste dishes such as fried or raw. It goes well in salads and raw dishes to savor its aroma.							
General Characteristics:	<ul> <li>The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.</li> <li>It contains no additives.</li> </ul>							
Organoleptic Characteristics:	• Taste / Smell:	• Taste / Smell: Mild flavor with intense taste of fresh olives and ripe fruit. Characteristic of the Extra Virgen Olive Oil.						
	• Aroma: Fruity, with hints of fresh olives. Clean aroma							
	• Color: Bright gr	Color: Bright green and opalescent with gold trim.						
	• Additional: Oliv	ves juice reta	ains all its propert	ies.				
Presentation:	PET 1L				Product			
	MOD 9854				Images:			
	Weigth:	968,66	Closure:	Pressure				
	Capacity Util:	998 ml	Mouthpiece:	18 mm				
	Total Capacity:	1005 ml	Max. Diameter:	70,5 mm				
	Empty Space:	2,0%	Total Height:	286 mm				
Packaging Features:	Have been described in sheet format specified for each container within the manufacturing process.							
Defective Units:	Under controlled manufacturing protocols and CE regulations.							
Product	Be printed on each bottle based on the code of the factory.							

 Product
 • Be printed on each bottle based on the code of the factory.

 Identification:
 • All packages contain batch information, date and time of manufacture.

 • Labeled with a Spanish brand.
 • Ability to include data required by the client.

Analytical • Product: EXTRA VIRGEN OLIVE OIL Information: • Quantity: 1 L / bot 0,22 % Oleic Acid Acidity: REPORT TRIAL INE 84454/13 16/10/2014 12 meq O<sub>2</sub> / Kg Peroxide Value Moisture and Volatile Matter 0,17% FAME's - FAEE's 28 mg/Kg Waxes 66 mg / Kg K232 (ABSORBENCY IN ULTRAVIOLET) 1,71 0,13 K270 (ABSORBENCY IN ULTRAVIOLET) **Our Offer** Microbiologycal Information: Viables: each lot **PRICE LIST** each lot

PRICE LIST PRICE FOB - 4 PORTS (ES)

International Distributor:

 Pemares Export Business ™

 Avda. Filipinas, 4 ; 1º Drcha.

 28003 MADRID

 Contact:
 info@pemares-export.com

 Web:
 http://www.pemares-export.com

or

ACEITE DE OLIVA

**VIRGEN EXTRA** 

Origen España

emares





# **SABOR DE PEMARES 2L PET**

Olive Oils (Origin SPAIN)

Extra Virgen Olive Oil

# EXTRA VIRGEN OLIVE OIL

Product Description:		ade using the traditional method as the first extraction of olives in its right time of of food in both taste dishes such as fried or raw. It goes well in salads and raw		
General Characteristics:	<ul> <li>The processing of oil and the bottling process 852/2004.</li> <li>It contains no additives.</li> </ul>	are made good manufacturing practices (GMP) and under strict sanitary control. CE		
Organoleptic Characteristics:	<ul> <li>Taste / Smell: Mild flavor with intense taste of fresh olives and ripe fruit. Characteristic of the Extra Virgen Olive Oil.</li> <li>Aroma: Fruity, with hints of fresh olives. Clean aroma</li> <li>Color: Bright green and opalescent with gold trim.</li> <li>Additional: Olives juice retains all its properties.</li> </ul>			
Presentation:	PET 2L	Product		

					Images:	
		MOD	9854			
	Weigth:	2143	Closure:	Pressure		
	Capacity Util:	1898 ml	Mouthpiece:	24 mm		
	Total Capacity:	2009 ml	Max. Diameter:	112 mm		
	Empty Space:	2,0%	Total Height:	287 mm		
Packaging Features:	Have been desc container within th			d for each	_	
Defective Units:	Under controlled	d manufactu	ring protocols and	CE regulations.	_	
Product Identification:	<ul> <li>Be printed on ea</li> <li>All packages comanufacture.</li> <li>Labeled with a S</li> <li>Ability to include</li> </ul>	ntain batch i Spanish brar	information, date and.			
Analytical Information:	Moisture and Vol	bot Acidity: oxide Value: atile Matter: 's - FAEE 's: Waxes: ULTRAVIOLET)	0,22 % Oleic A 12 meq O <sub>2</sub> / ł 0,17% 28 mg / Kg 66 mg / Kg 1,71	0		
Microbiologycal Information:	Viables: each lot			<i>Our Offer</i> PRICE LIST		
	each lot			E FOB - 4 PORTS (	ES)	
International Distributor:	Sa	bo Pe	r mar	es	Pem Avda. I 28003 Contact: Web:	Filipi MAE

#### Pemares Export Business ™ Avda. Filipinas, 4 ; 1º Drcha. 28003 MADRID Contact: info@pemares-export.com http://www.pemares-export.com Web:

abor de Pemares

# **SABOR DE PEMARES 1L BERTOLI**

Weigth:

Capacity Util:

Olive Oils (Origin SPAIN)

# EXTRA VIRGEN OLIVE OIL

Product Description:	<ul> <li>Oil selected the best cooperatives in Spain. Made using the traditional method as the first extraction of olives in its right time or ripeness. Recommended for preparing all kinds of food in both taste dishes such as fried or raw. It goes well in salads and raw dishes to savor its aroma.</li> <li>The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control 852/2004.</li> <li>It contains no additives.</li> </ul>				
General Characteristics:					
Organoleptic Characteristics:	• Taste / Smell: Mild flavor with intense taste of fresh olives and ripe fruit. Characteristic of the Extra Virgen Olive Oil.				
	• Aroma: Fruity, with hints of fresh olives. Clean aroma				
	<ul> <li>Color: Bright green and opalescent with gold trim.</li> <li>Additional: Olives juice retains all its properties.</li> </ul>				
Presentation:	PET BERTOLI 1L	Product Images:			
	MOD 1027				

Pressure

20 mm

Closure:

Mouthpiece

	Total Capacity:	1005 ml	Max. Diameter:	82,8 mm		
	Empty Space:	2,0%	Total Height:	265 mm		
Packaging Features:	Have been described in sheet format specified for each container within the manufacturing process.					
Defective Units:	Under controlled manufacturing protocols and CE regulations.					
Product Identification:	<ul> <li>Be printed on each bottle based on the code of the factory.</li> <li>All packages contain batch information, date and time of manufacture.</li> <li>Labeled with a Spanish brand.</li> <li>Ability to include data required by the client.</li> </ul>					

1364,16

998 ml

Analytical • Product: EXTRA VIRGEN OLIVE OIL Information: • Quantity: 1 L / bot 0,22 % Oleic Acid Acidity: 12 meq O<sub>2</sub> / Kg 84454/13 Peroxide Value Moisture and Volatile Matter 0,17% REPORT TRIAL INE 4 16/10/2014 FAME's - FAEE's 28 mg/Kg Waxes 66 mg / Kg K232 (ABSORBENCY IN ULTRAVIOLET) 1,71 0,13 K270 (ABSORBENCY IN ULTRAVIOLET) **Our Offer** Microbiologycal Information: Viables: each lot

each lot



abor de Pemares

International Distributor:



**PRICE LIST** 

PRICE FOB - 4 PORTS (ES)

Avda. Filipinas, 4 ; 1º Drcha. Contact: info@pemares-export.com http://www.pemares-export.com Selected Olive Oils (Origin SPAIN)

#### **OLIVE OIL VARIETY ARBEQUINA**

• Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Product **Description:** Arbequina variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma . • The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE General Characteristics: 852/2004 It contains no additives. Organoleptic Taste / Smell: Mild, sweet flavor and mild itching. Characteristics: Characteristic of the variety Arbequina... • Aroma: Fruity, with hints of fresh apple and acid tones. Clean aroma • Color: Bright green and opalescent with gold trim. • Additional: Shades of sweet almonds. Presentation: BORDELESA TENTACION 500 ML Product Images: **MOD 7654** Weigth: 495 gr Closure: Thread Capacity Util: 500 ml Mouthpiece 18 mm 510 ml Total Capacity Max. Diameter 69,3 mm 2,0% Total Height: 288,6 mm **Empty Space** Packaging · Have been described in sheet format specified for each container within the manufacturing process. Features: • Under controlled manufacturing protocols and CE regulations. **Defective Units:** Product Be printed on each bottle based on the code of the factory. Identification: • All packages contain batch information, date and time of manufacture N O Labeled with a Spanish brand. 21> • Ability to include data required by the client. 0 00 Analytical • Product: EXTRA VIRGEN OLIVE OIL ARBEQUINA ū Information: • Quantity: 0,5 I / bot II S II 0,1 % Oleic Acid Acidity 1871/13 Peroxide Value 4 meq O<sub>2</sub> / Kg Moisture and Volatile Matter 0,17% TRIAL INE 1: 11/11/2013 FAME's - FAEE's 20 mg/Kg Waxes 61 mg / Kg REPORT K232 (ABSORBENCY IN ULTRAVIOLET) 1.59 0,11 K270 (ABSORBENCY IN ULTRAVIOLET) **Our Offer** Microbiologycal Information: Viables: each lot **PRICE LIST** each lot PRICE FOB - 4 PORTS (ES) International sensaciones Distributor: Pemares Export Business ™

 Avda. Filipinas, 4 ; 1º Drcha.

 28003 MADRID

 Contact:
 info@pemares-export.com

 Web:
 http://www.pemares-export.com

sensaciones

aove

Selected Olive Oils (Origin SPAIN)

#### **OLIVE OIL VARIETY ARBEQUINA**

• Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Product **Description:** Arbequina variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma . • The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE General Characteristics: 852/2004 It contains no additives. Organoleptic Taste / Smell: Mild, sweet flavor and mild itching. Characteristics: Characteristic of the variety Arbequina... • Aroma: Fruity, with hints of fresh apple and acid tones. Clean aroma • Color: Bright green and opalescent with gold trim. • Additional: Shades of sweet almonds. Presentation: DORICA 250 ML Product Images: **MOD 7489** Weigth: 255 gr Closure: Thread Capacity Util: 250 ml Mouthpiece 18 mm 260 ml Total Capacity Max. Diameter 50,5 mm 2,0% Total Height Empty Space 224 mm Packaging · Have been described in sheet format specified for each container within the manufacturing process. Features: • Under controlled manufacturing protocols and CE regulations. **Defective Units:** Product Be printed on each bottle based on the code of the factory. Identification: • All packages contain batch information, date and time of manufacture 00 Labeled with a Spanish brand. • Ability to include data required by the client. 00 Analytical • Product: EXTRA VIRGEN OLIVE OIL ARBEQUINA ŵ Information: • Quantity: 0,25 / bot ø 10 0,1 % Oleic Acid Acidity 1871/13 4 meq O<sub>2</sub> / Kg Peroxide Value Moisture and Volatile Matter 0,17% TRIAL INE 1: 11/11/2013 FAME's - FAEE's 20 mg/Kg Waxes 61 mg / Kg REPORT K232 (ABSORBENCY IN ULTRAVIOLET) 1.59 0,11 K270 (ABSORBENCY IN ULTRAVIOLET) Our Offer Microbiologycal Information: Viables: each lot **PRICE LIST** each lot PRICE FOB - 4 PORTS (ES) International sensaciones Distributor: Pemares Export Business ™

 Avda. Filipinas, 4 ; 1º Drcha.

 28003 MADRID

 Contact:
 info@pemares-export.com

 Web:
 http://www.pemares-export.com

sensaciones

aove

# **SENSAOVE PICUAL 500ML**

Selected Olive Oils (Origin SPAIN)

# OLIVE OIL VARIETY PICUAL

• Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Picual Product **Description:** variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma. • The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE General Characteristics: 852/2004 It contains no additives. Organoleptic • Taste / Smell: Dense with mild bitter tones. Characteristic Characteristics: of the variety Picual. Aroma: Green fruit with hints of ripe stewed. Clean aroma • Color: Bright and opalescent, lime tones, dark background. Additional: Stem flavor aftertaste. Presentation: BORDELESA TENTACION 500 ML Product Images: **MOD 7654** Weigth: 495 gr Closure: Thread Capacity Util: 500 ml Mouthpiece 18 mm 510 ml Total Capacity Max. Diameter 69,3 mm 2,0% Total Height 288,6 mm Empty Space Packaging · Have been described in sheet format specified for each container within the manufacturing process. Features: • Under controlled manufacturing protocols and CE regulations. **Defective Units:** Product Be printed on each bottle based on the code of the factory. Identification: • All packages contain batch information, date and time of manufacture Labeled with a Spanish brand. • Ability to include data required by the client. 10 π. ø Analytical • Product: EXTRA VIRGEN OLIVE OIL PICUAL G Information: • Quantity: 0,5 I / bot 0.5.0 0,1 % Oleic Acid Acidity 1950/13 Peroxide Value 4 meq O<sub>2</sub> / Kg Moisture and Volatile Matter 0,19% TRIAL INE 1: 11/11/2013 ц. FAME's - FAEE's 12 mg / Kg Waxes 74 mg/Kg REPORT K232 (ABSORBENCY IN ULTRAVIOLET) 1.48 0,13 K270 (ABSORBENCY IN ULTRAVIOLET) Our Offer Microbiologycal Information: Viables: each lot **PRICE LIST** each lot PRICE FOB - 4 PORTS (ES) International sensaciones Distributor:

 Pemares Export Business ™

 Avda. Filipinas, 4 ; 1º Drcha.

 28003 MADRID

 Contact:
 info@pemares-export.com

 Web:
 http://www.pemares-export.com

sensaciones

d e

aove

#### **OLIVE OIL VARIETY PICUAL** • Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Picual Product **Description:** variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma. General • The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004 Characteristics: It contains no additives. Organoleptic Characteristic • Taste / Smell: Dense with mild bitter tones. Characteristics: of the variety Picual. Aroma: Green fruit with hints of ripe stewed. Clean aroma • Color: Bright and opalescent, lime tones, dark background. • Additional: Stem flavor aftertaste. Presentation: DORICA 250 ML Product Images: **MOD 7489** Weigth: 255 gr Closure: Thread Capacity Util: 250 ml Mouthpiece: 18 mm 260 ml 50 5 mm

	Total Capacity:260 miEmpty Space:2,0%	Max. Diameter:50,5 mmTotal Height:224 mm		
Packaging Features:	Have been described in shere container within the manufacture			
Defective Units:	Under controlled manufactur	ing protocols and CE regulation	s.	
Product Identification:	<ul> <li>Be printed on each bottle ba</li> <li>All packages contain batch i manufacture.</li> <li>Labeled with a Spanish bran</li> <li>Ability to include data require</li> </ul>	d.		
Analytical Information:	Product: EXTRA VIRGEN     Quantity: 0,251/bot	OLIVE OIL PICUAL		E C C
	Acidity: Peroxide Value: Moisture and Volatile Matter: FAME 's - FAEE 's: Waxes: K <sub>232</sub> (ABSORBENCY IN ULTRAVIOLET): K <sub>270</sub> (ABSORBENCY IN ULTRAVIOLET):	0,1 %         Oleic Acid         Ended           4 meq O2 / Kg         0,19%         12 mg / Kg           12 mg / Kg         1,48         0,13		
Microbiologycal	Viables:	Our Offe	er	1000030
	each lot each lot	PRICE LIS	ST	
		PRICE FOB - 4 PO	RTS (ES)	
International Distributor:	sensac	iones		Export Business ™

de dove

sensaciones de aove

# sensaciones

# **SENSAOVE ARBEQUINA 500ML + PICUAL 500ML**

Selected Olive Oils (Origin SPAIN)

OLIVE OIL VARIETY ARBEQUINA (1BOT) AND PICUAL (1BOT)

# **ESPECIAL PRESENTATION 2 BOTTLES INSIDE**



International Distributor:



 Pemares Export Business
 ™

 Avda. Filipinas, 4 ; 1º Drcha.
 28003 MADRID

 Contact:
 info@pemares-export.com

 Web:
 http://www.pemares-export.com

## sensaciones aove d e

# **SENSAOVE ARBEQUINA 500ML + PICUAL 500ML**

Selected Olive Oils (Origin SPAIN)

OLIVE OIL VARIETY ARBEQUINA (1BOT) AND PICUAL (1BOT)

# **ESPECIAL PRESENTATION 2 BOTTLES INSIDE**



International Distributor:

143 mm

Pemares Export Business ™ Avda. Filipinas, 4 ; 1º Drcha. 28003 MADRID Contact: info@pemares-export.com http://www.pemares-export.com Web: