



OLIVE OILS DETAILS

January 2015

Sabor
de Pemares

sensaciones
 de **dove**



Pemares Export Business™

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

Contact [res-export.com">info@pemares-export.com](mailto:info@pema<span style=)

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Product Data Sheet

Edition 06/11/2014
 Identificación 017.0100001
 Version nr. 1

Sabor
de Pemares

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:

- The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
- It contains no additives.

Organoleptic Characteristics:

- **Taste / Smell:** Characteristic of the Pomace Olive Oil.
- **Aroma:** Fruity, with hints of fresh olives. Clean aroma
- **Color:** Bright clear. Transparent and green hues.
- **Additional:** Well tried to get the best flavor.

Presentation: PET 1L

MOD 9854			
Weight:	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

Product Images:



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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- **Product:** POMACE OLIVE OIL
- **Quantity:** 1 L / bot

Acidity:	0,10 % Oleic Acid
Peroxide Value:	2 meq O ₂ / Kg
Cholesterol:	0,10%
Total Sterols:	4079 mg / Kg
Campesterol:	2,80%
Delta K:	0,083
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	1,0

REPORT TRIAL LINE 84417/13
16/10/2014

Microbiological Information:

Viables:
each lot
each lot

Our Offer

PRICE LIST

PRICE FOB - 4 PORTS (ES)

International Distributor:

Sabor
de Pemares

Pemares Export Business™

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

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Product Data Sheet

Edition 06/11/2014
 Identificación 017.0100002
 Version nr. 1

Sabor
de **Pemares**

SABOR DE PEMARES 3L 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:

- The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
- It contains no additives.

Organoleptic Characteristics:

- **Taste / Smell:** Characteristic of the Pomace Olive Oil.
- **Aroma:** Fruity, with hints of fresh olives. Clean aroma
- **Color:** Bright clear. Transparent and green hues.
- **Additional:** Well tried to get the best flavor.

Presentation: PET 3L

MOD 9723			
Weight:	2966	Closure:	Pressure
Capacity Util:	2968 ml	Mouthpiece:	30 mm
Total Capacity:	3012 ml	Max. Diameter:	125 mm
Empty Space:	2,0%	Total Height:	329 mm

Product Images:



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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- **Product:** POMACE OLIVE OIL
- **Quantity:** 3 L / bot

Acidity:	0,10 % Oleic Acid
Peroxide Value:	2 meq O ₂ / Kg
Cholesterol:	0,10%
Total Sterols:	4079 mg / Kg
Campesterol:	2,80%
Delta K:	0,083
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	1,0

REPORT TRIAL LINE 84417/13
16/10/2014

Microbiological Information:

Viables:
each lot
each lot

Our Offer

PRICE LIST

PRICE FOB - 4 PORTS (ES)

International Distributor:

Sabor
de **Pemares**

Pemares Export Business™

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Product Data Sheet

Edition 06/11/2014
 Identificación 017.0200001
 Version nr. 1



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:

- The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
- It contains no additives.

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
- Color:** Bright green and opalescent with gold trim.
- Additional:** Olives juice retains all its properties.

Presentation: PET 1L

MOD 9854			
Weight:	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

Product Images:



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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- Product:** EXTRA VIRGEN OLIVE OIL
- Quantity:** 1 L / bot

Acidity:	0,22 % Oleic Acid
Peroxide Value:	12 meq O ₂ / Kg
Moisture and Volatile Matter:	0,17%
FAME 's - FAEE 's:	28 mg / Kg
Waxes:	66 mg / Kg
K ₂₃₂ (ABSORBENCY IN ULTRAVIOLET):	1,71
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	0,13

REPORT TRAIL LINE 84454/13
16/10/2014

Microbiological Information:

Viabes:
each lot
each lot

Our Offer

PRICE LIST

PRICE FOB - 4 PORTS (ES)

International Distributor:



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Product Data Sheet

Edition 06/11/2014
 Identificación 017.0200002
 Version nr. 1



SABOR DE PEMARES 2L 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:

- The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
- It contains no additives.

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
- Color:** Bright green and opalescent with gold trim.
- Additional:** Olives juice retains all its properties.

Presentation: PET 2L

MOD 9854			
Weight:	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

Product Images:



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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- Product:** EXTRA VIRGEN OLIVE OIL
- Quantity:** 2 L / bot

Acidity:	0,22 % Oleic Acid
Peroxide Value:	12 meq O ₂ / Kg
Moisture and Volatile Matter:	0,17%
FAME 's - FAEE 's:	28 mg / Kg
Waxes:	66 mg / Kg
K ₂₃₂ (ABSORBENCY IN ULTRAVIOLET):	1,71
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	0,13

REPORT TRIAL LINE 84454/13
16/10/2014

Microbiological Information:

Viables:
each lot
each lot

Our Offer

PRICE LIST

PRICE FOB - 4 PORTS (ES)

International Distributor:



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 28003 MADRID

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Product Data Sheet

Edition 06/11/2014
 Identificación 017.0200003
 Version nr. 1



SABOR DE PEMARES 1L BERTOLI

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:

- The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
- It contains no additives.

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
- Color:** Bright green and opalescent with gold trim.
- Additional:** Olives juice retains all its properties.

Presentation: PET BERTOLI 1L

MOD 1027			
Weight:	1364,16	Closure:	Pressure
Capacity Util:	998 ml	Mouthpiece:	20 mm
Total Capacity:	1005 ml	Max. Diameter:	82,8 mm
Empty Space:	2,0%	Total Height:	265 mm

Product Images:



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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- Product:** EXTRA VIRGEN OLIVE OIL
- Quantity:** 1 L / bot

Acidity:	0,22 % Oleic Acid
Peroxide Value:	12 meq O ₂ / Kg
Moisture and Volatile Matter:	0,17%
FAME 's - FAEE 's:	28 mg / Kg
Waxes:	66 mg / Kg
K ₂₃₂ (ABSORBENCY IN ULTRAVIOLET):	1,71
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	0,13

REPORT TRIAL LINE 84454/13
16/10/2014

Microbiological Information:

Viabes:
each lot
each lot

Our Offer

PRICE LIST

PRICE FOB - 4 PORTS (ES)

International Distributor:



Pemaresh Export Business™

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

Contact: info@pemaresh-export.com

Web: <http://www.pemaresh-export.com>

Product Data Sheet

Edition 06/11/2014
 Identificación 017.0300001
 Version nr. 1



SENSAOVE ARBEQUINA 500ML

Selected Olive Oils (Origin SPAIN)

OLIVE OIL VARIETY ARBEQUINA

Product Description: Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Arbequina variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma .

General Characteristics: The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
 • It contains no additives.

Organoleptic Characteristics:

- **Taste / Smell:** Mild, sweet flavor and mild itching. 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

MOD 7654			
Weight:	495 gr	Closure:	Thread
Capacity Util:	500 ml	Mouthpiece:	18 mm
Total Capacity:	510 ml	Max. Diameter:	69,3 mm
Empty Space:	2,0%	Total Height:	288,6 mm

Product Images:



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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- **Product:** EXTRA VIRGEN OLIVE OIL ARBEQUINA
- **Quantity:** 0,5 l / bot

Acidity:	0,1 % Oleic Acid
Peroxide Value:	4 meq O ₂ / Kg
Moisture and Volatile Matter:	0,17%
FAME 's - FAEE 's:	20 mg / Kg
Waxes:	61 mg / Kg
K ₂₃₂ (ABSORBENCY IN ULTRAVIOLET):	1,59
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	0,11

REPORT TRAIL LINE 1871/13
11/11/2013

Microbiological Information:

Viabes:
each lot
each lot

Our Offer

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>

Product Data Sheet

Edition 06/11/2014
 Identificación 017.0300002
 Version nr. 1



SENSAOVE ARBEQUINA 250ML

Selected Olive Oils (Origin SPAIN)

OLIVE OIL VARIETY ARBEQUINA

Product Description: Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Arbequina variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma .

General Characteristics: The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
 It contains no additives.

Organoleptic Characteristics: **Taste / Smell:** Mild, sweet flavor and mild itching. 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			
Weight:	255 gr	Closure:	Thread
Capacity Util:	250 ml	Mouthpiece:	18 mm
Total Capacity:	260 ml	Max. Diameter:	50,5 mm
Empty Space:	2,0%	Total Height:	224 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: Be printed on each bottle based on the code of the factory.
 All packages contain batch information, date and time of manufacture.
 Labeled with a Spanish brand.
 Ability to include data required by the client.

Analytical Information: **Product:** EXTRA VIRGEN OLIVE OIL ARBEQUINA
Quantity: 0,25 l / bot

Acidity:	0,1 % Oleic Acid
Peroxide Value:	4 meq O ₂ / Kg
Moisture and Volatile Matter:	0,17%
FAME 's - FAEE 's:	20 mg / Kg
Waxes:	61 mg / Kg
K ₂₃₂ (ABSORBENCY IN ULTRAVIOLET):	1,59
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	0,11

REPORT TRAIL LINE 1871/13
11/11/2013

Microbiological Information:

Viabiles:
each lot
each lot

Our Offer

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>

Product Data Sheet

Edition 06/11/2014
 Identificación 017.0300003
 Version nr. 1



SENSAOVE PICUAL 500ML

Selected Olive Oils (Origin SPAIN)

OLIVE OIL VARIETY PICUAL

Product Description:

- Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Picual variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma .

General Characteristics:

- The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
- It contains no additives.

Organoleptic Characteristics:

- Taste / Smell:** Dense with mild bitter tones. Characteristic 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

MOD 7654			
Weight:	495 gr	Closure:	Thread
Capacity Util:	500 ml	Mouthpiece:	18 mm
Total Capacity:	510 ml	Max. Diameter:	69,3 mm
Empty Space:	2,0%	Total Height:	288,6 mm

Product Images:



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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- Product:** EXTRA VIRGEN OLIVE OIL PICUAL
- Quantity:** 0,5 l / bot

Acidity:	0,1 % Oleic Acid
Peroxide Value:	4 meq O ₂ / Kg
Moisture and Volatile Matter:	0,19%
FAME 's - FAEE 's:	12 mg / Kg
Waxes:	74 mg / Kg
K ₂₃₂ (ABSORBENCY IN ULTRAVIOLET):	1,48
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	0,13

REPORT TRAIL LINE 1950/13
11/11/2013

Microbiological Information:

Viables:
each lot
each lot

Our Offer

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>

Product Data Sheet

Edition 06/11/2014
 Identificación 017.0300004
 Version nr. 1



SENSAOVE PICUAL 250ML

Selected Olive Oils (Origin SPAIN)

OLIVE OIL VARIETY PICUAL

Product Description:

- Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Picual variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma .

General Characteristics:

- The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.
- It contains no additives.

Organoleptic Characteristics:

- Taste / Smell:** Dense with mild bitter tones. Characteristic 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			
Weight:	255 gr	Closure:	Thread
Capacity Util:	250 ml	Mouthpiece:	18 mm
Total Capacity:	260 ml	Max. Diameter:	50,5 mm
Empty Space:	2,0%	Total Height:	224 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:

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

Analytical Information:

- Product:** EXTRA VIRGEN OLIVE OIL PICUAL
- Quantity:** 0,25 l / bot

Acidity:	0,1 % Oleic Acid
Peroxide Value:	4 meq O ₂ / Kg
Moisture and Volatile Matter:	0,19%
FAME 's - FAEE 's:	12 mg / Kg
Waxes:	74 mg / Kg
K ₂₃₂ (ABSORBENCY IN ULTRAVIOLET):	1,48
K ₂₇₀ (ABSORBENCY IN ULTRAVIOLET):	0,13

REPORT TRAIL LINE 1950/13
11/11/2013

Microbiological Information:

Viables:
each lot
each lot

Our Offer

PRICE LIST

PRICE FOB - 4 PORTS (ES)



International Distributor:



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Contact: info@pemares-export.com

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

Product Data Presentation 1

Edition 06/11/2014
Identificación 017.0300001 and 017.0300003
Version nr. 1

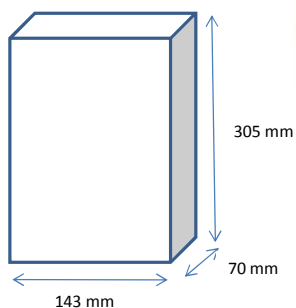


SENSAOVE ARBEQUINA 500ML + PICUAL 500ML

Selected Olive Oils (Origin SPAIN)

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

ESPECIAL PRESENTATION 2 BOTTLES INSIDE



Our Offer

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>

Product Data Presentation 2

Edition 06/11/2014
Identificación 017.0300001 and 017.0300003
Version nr. 1

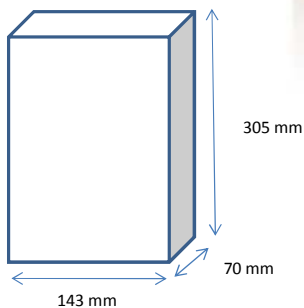


SENSAOVE ARBEQUINA 500ML + PICUAL 500ML

Selected Olive Oils (Origin SPAIN)

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

ESPECIAL PRESENTATION 2 BOTTLES INSIDE



Our Offer

PRICE LIST

PRICE FOB - 4 PORTS (ES)

International
Distributor:



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