

ESPECIFICATION SHEET

| Туре | Ultra Virgin Extra Oil | Code | EFO-EAAC-001 |
|---------|---------------------------------------|---------|--------------|
| Chapter | Quality Department | Version | 002 |
| Product | 1000 L Ultra Virgin Avocado Extra oil | Date | July 2017 |

ULTRA VIRGIN AVOCADO EXTRA OIL GOURMET

DESCRIPTION:

ULTRA VIRGIN AVOCADO EXTRA OIL GOURMET is the first Ultra virgin high-quality oil of new generation, super food, Gluten-Free, Sugar-Free, no artificial ingredients and no preservatives oil in the market. Is a 100% natural product, derived from the first pressure of the avocado fresh pulp of the first quality of the variety Hass avocados. Extracted by cold centrifugation, without high temperatures, therefore it is guaranteed that all the nutritional properties of the avocado are kept intact.

| PRESENTATION: | 1000 LITERS IBC TANK BULK PRESENTATION | | | | | |
|------------------------------|--|--------------------------------|--------------------------------|---------------|-----------------|--|
| ORGANOLEPTIC CHARACTERISTICS | Taste: | Taste charact | characteristic of hass avocado | | | |
| Marian Marian Marian | Odor: | Characteristic | ic | | | |
| | Color: Green Amber texture: Oily to the palate | | | | | |
| | | | | | | |
| | CHARACTERISTICS | | | | | |
| | Analysis | Unit | | | Especification | |
| | Refractive inc | lex 25°C | | | 1.4690 - 1.4700 | |
| | Humidity | (%) | | | 0.05 - 0.02 | |
| | Chemical Characteristics | | | | | |
| | Analysis | | Unit | Specification | | |
| | Acidity exp | cidity expressed as oleic acid | | | 0.4 max. | |
| | Peroxide Index | | | (9,9) | 15 max. | |
| | Iodine value | | | I2/g | 65 – 95 | |
| | Saponification Index | | | mg KOH/g | 160 - 200 | |
| | Saturated Fat | | | (%) | 10 – 25 | |
| | Monounsaturated Fat | | | (%) | 60 – 80 | |
| ESPECIFICATIONS | Polyunsatur | | | (%) | 5 – 20 | |
| | Fatty Acids Composition | | | | | |
| | | Fatty Acids | Un | | Specification | |
| | C16:0 | Palmitic Acid | (%) | | 12.0 - 25.00 | |
| | C16:1 | Palmitoleic Acid | (1.0) | | 5.0 - 15.0 | |
| | C18:0 | Stereotype Acid | (%) | | 0.5 – 3.0 | |
| | C18:1n9c | Oleic Acid | (%) | | 45 - 74 | |
| | C18:1cis11 | Vaccine Acid | | (%) | 02 to 07 | |
| C18:2n6c Linoleic Acid | | | | (%) | 06 to 16 | |
| | C18:3n3 Linolenic Acid (%) 0.5 - 3 | | | | 0.5 - 3 | |

| Logistic characteristics IBC TANK | | | | | | | | |
|-----------------------------------|-------------|---------------------------|-------------|--|--|--|--|--|
| Pallet Size | 120x120x100 | levels | 2 stackable | | | | | |
| Liters per IBC | 1000 | IBC per 20" dry Container | 16 | | | | | |
| Gross weight of IBC | 970kg | IBC per 40" dry Container | 22 | | | | | |