



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Extra Virgin Olive Oil

Product Description: Extra Virgin Olive Oil is defined by the IOC as: "olive oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decantation, centrifugation, and filtration...olive oil which has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams..."

Specifications:

Physical Properties:

Color:	Rich green/yellow olive color
Flavor:	Slight Peppery to Fresh Olive Oil Flavor
Odor:	Fresh olive oil taste

Packaging:

16 oz.	
32 oz.	
½ Gallon	3.84 lbs
Gallon	7.68 lbs.
Pail	39 lbs.
Drum	425 lbs.
Tote	2025 lbs.

Chemical Properties:

Peroxide Value (millieq per kg oil):	20 (Max.)
Acidity (Free Fatty Acid):	0.8(Max.)
Impurities:	0.1(Max.)

Ingredient: 100% Extra Virgin Olive Oil

Origin: Italy, Spain, Tunisia, Turkey, Morocco, Argentina

Fatty Acid Profile:

Myristic Acid	.03 (Max.)
Palmitic	7.5-20
Palmitoleic Acid	.3-3.5
Heptadecanoic Acid	.3 (Max.)
Cis-Heptadecanoic Acid	.3 (Max.)
Stearic Acid	.5-5.0
Oleic Acid	55-83
Linoleic Acid	3.5-21
Linolenic Acid	1.0 (Max.)
Arachidic Acid	.6 (Max.)
Eicosenoic Acid	.4 (Max.)
Behenic Acid	.2 (Max.)
Lignoceric Acid	.2 (Max.)
Trans Fatty Acid	.5(Max)

Storage:

Store under clean, cool, and dry conditions. Keep containers tightly sealed until used. Use this product on a first-in, first-out basis.

Shelf Life:

Maximum shelf life is 12 months.

Kosher: Certified 

PRODUCT SPECIFICATIONS

Date Issued: 09/22/20
Supersedes: 01/10/18
Revision: 6
By: Mike Obert