

*Chemlali Agricultural Production
Company*
ZIANE

« Is Your Quality Partner! »





technical sheet of extra-virgin BIO olive OIL ZIANE

Designation:

ZIANE Oil

Description:

Extra Virgin Olive Oil from agriculture Organic, without additives and without the addition of others oil, and superior category "cold extracted" by mechanical process, it does not undergo or treat chemical or refining

Ingredient:

100% olives of the Chemlali Zarzis variety or Zalmati certified organic from the domain "MILADI".

Traceability:

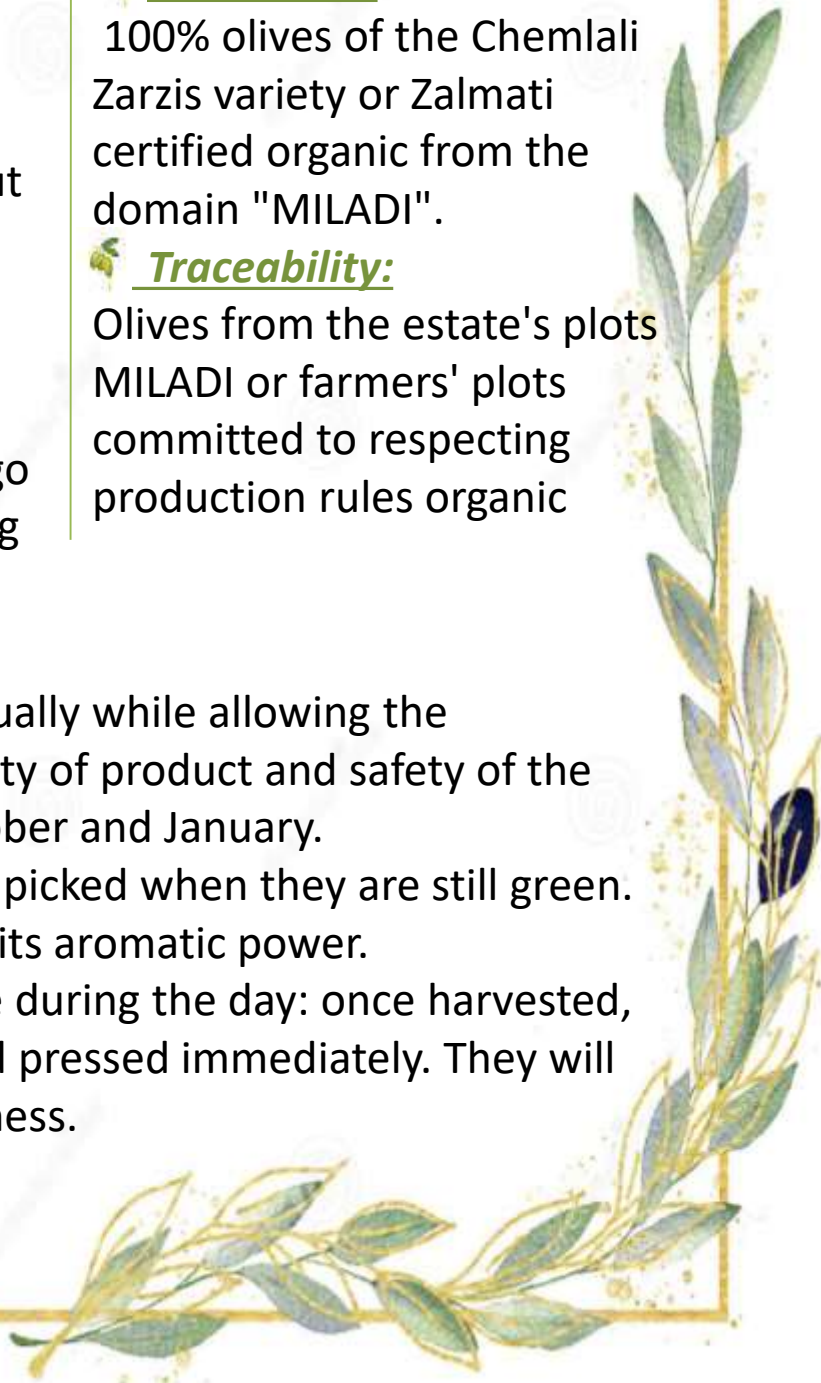
Olives from the estate's plots MILADI or farmers' plots committed to respecting production rules organic

Packing :

Harvesting is done manually while allowing the preservation of the quality of product and safety of the olive tree, between October and January.

Ideally, olives should be picked when they are still green. The oil will thus keep all its aromatic power.

The olive harvest is done during the day: once harvested, they are transported and pressed immediately. They will thus keep all their freshness.



Manufacturing process

Delivery and weighing:

Leaf removal:

This is a necessary step for the reason the leaves give a bitter taste to olive oil and enriches it with chlorophyll which is a negative for the quality.

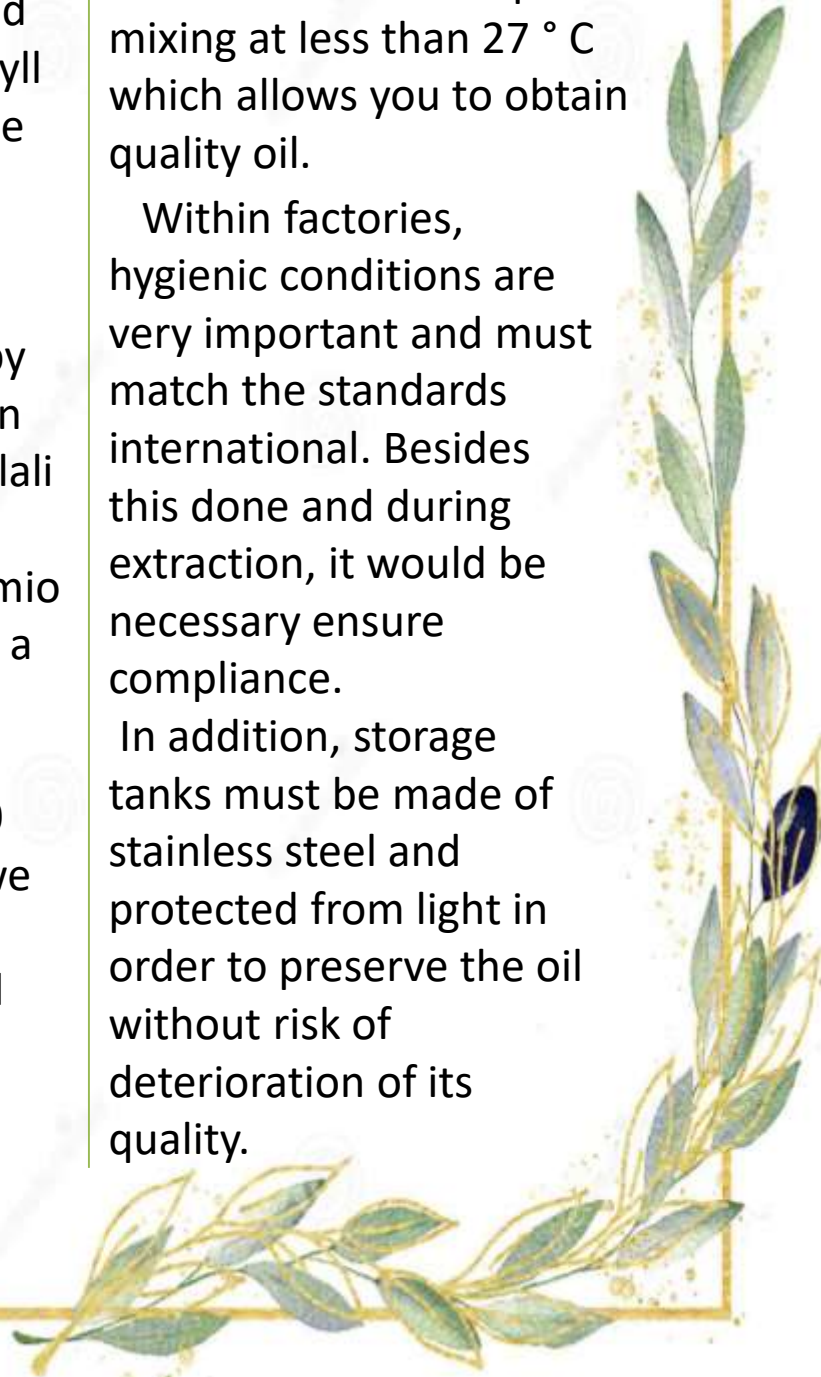
Extraction ;

The extraction is carried out in a modern oil mill by unit of organic production from the company Chemlali. The olives are pressed mechanically by the "Olimio 200 profy" machine with a capacity of 5t / d , oils extracted at a temperature between 20 and 30 ° C. This is what we called in the days of smeules stone: "first cold pressing", oil biological obtained is an oil of very high

range, it is an exceptional extra virgin oil by the traceability of its origins. An extraction at cold requires mixing at less than 27 ° C which allows you to obtain quality oil.

Within factories, hygienic conditions are very important and must match the standards international. Besides this done and during extraction, it would be necessary ensure compliance.

In addition, storage tanks must be made of stainless steel and protected from light in order to preserve the oil without risk of deterioration of its quality.



Conditioning

Bottling is done by the packaging unit of the Chemlali Company of Agricultural production in glass bottles opaque Dorica guaranteeing good conservation protecting the oil as much as possible from light, one of its main enemies. This is in particular its content in chlorophyll which makes it particularly sensitive to photo-oxidation.

The stained glass bottle turns out to be the best solution, and it must be kept in a place away from the light. Other packagings are available: Food-grade plastic cans as well as cans metallic food.

Analytical characteristics:

Acidity [0.2% -0.8%]

Peroxide index <20 meqO₂ / Kg

Extinction coefficients specific

K232: [1.9-2.50] **K270:** [0.10-0.22]

Fatty acid composition

saturated fatty acids:

A.palmitic C16: 0 = [18.8% - 20%]

A.Stearic C18: 0 = [2.23% - 5]

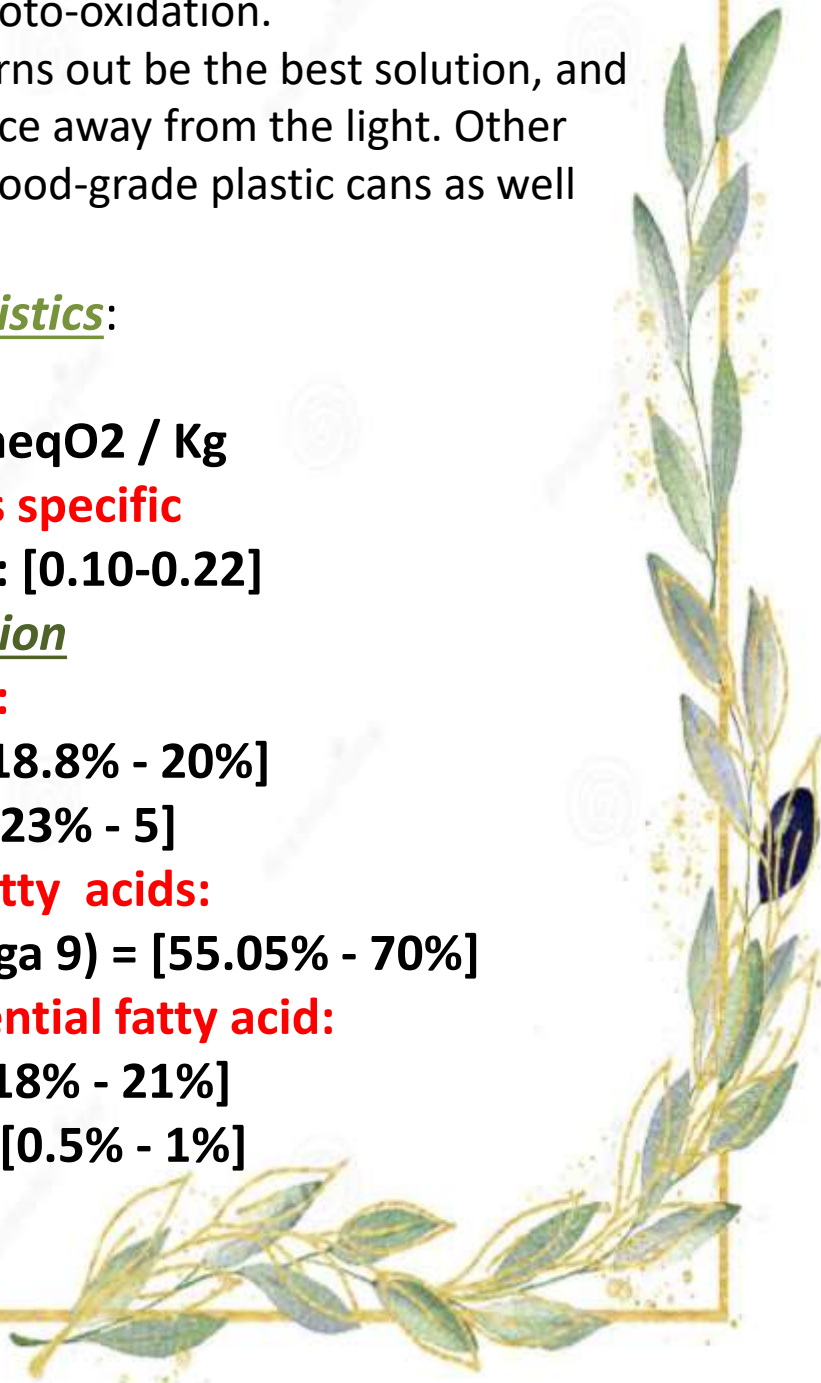
Monounsaturated fatty acids:


A.oleic: C18: 1 (Omega 9) = [55.05% - 70%]

Polyunsaturated essential fatty acid:

A. Linoleic C18: 2 = [18% - 21%]

A. Linolenic C18: 3 = [0.5% - 1%]



 **Tasting:** The olive oil from the MILADI oil mill is colored shiny golden yellow with silky greenish reflections. It's a sweet and harmonious oil, made from Chemlali olives and Zalmati which give at the beginning of maturity an oil fruity, slightly bitter and slightly spicy with an aroma of fresh grass. At full maturity, the oil becomes sweeter, with a less fruity taste. This oil gives a pleasant sensation in the mouth, very rich in vitamin E and polyphenols.

Certification

ZIANE ORGANIC olive oil is a certified extra virgin olive oil by certification bodies internationals who verify the respect and application of BIO regulation during the process of production

Certificate of conformity
Organic production
delivered by ECOCERT S.A.
(L'Isle Jourdain - France),
Label BIO Tunis

