

# Société CHEMLALI de Production Agricole ZIANE

« Votre Partenaire de  
Qualité ! »





## Fiche technique Huile d'Olive ZIANE Extra-Vierge

### **Designation:**

ZIANE Oil

### **Description:**

Extra Virgin Olive Oil, without additives and without the addition of other oil, extracted by a mechanical process, it does not undergo either chemical treatment or refining.

### **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.

### **Ingredient:**

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

### **Traceability:**

Olives from the MILADI estate plots or from farmers' plots.



## **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.

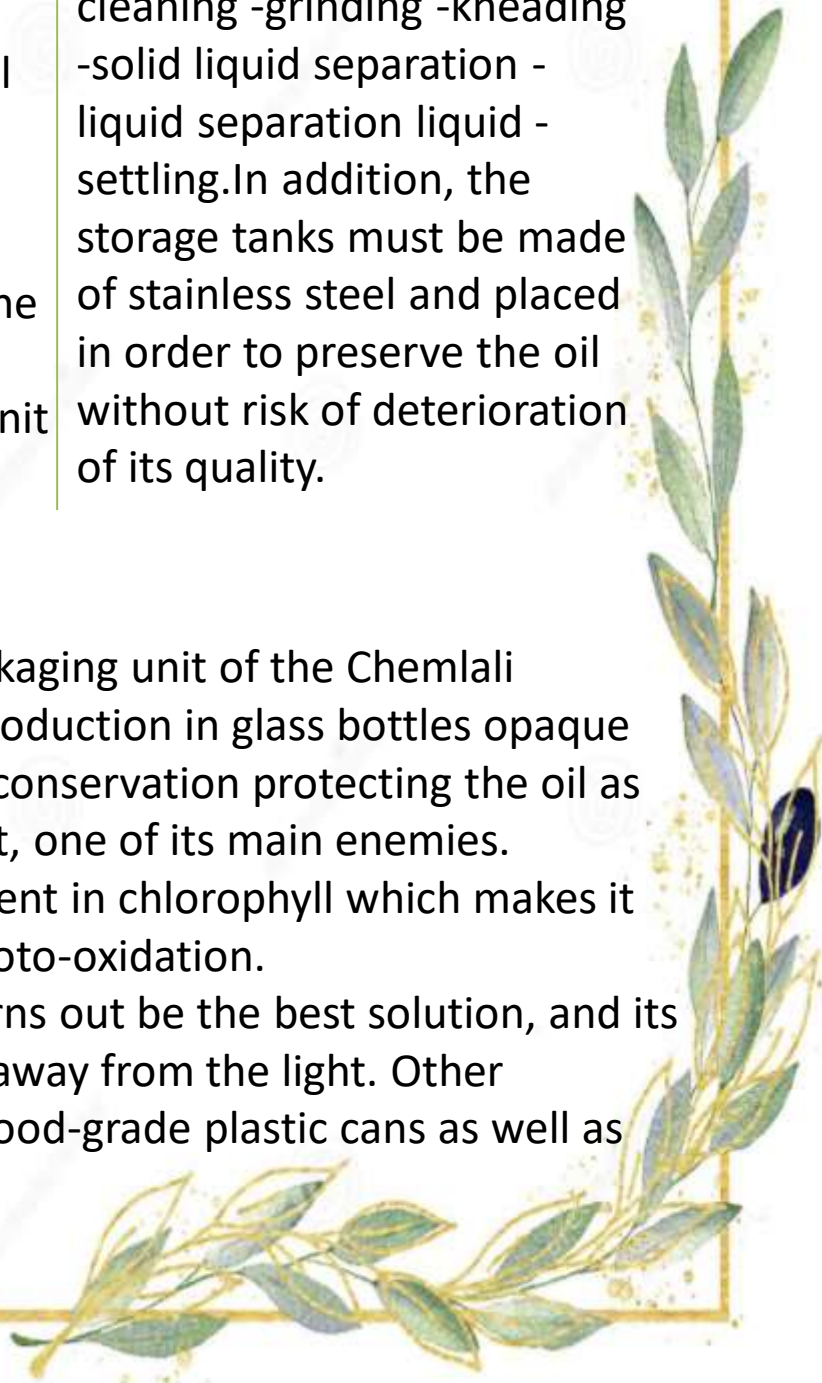
### **Extraction**

The extraction is done in the modern oil mill at the conventional production unit of the company

Chemlali, The olives are pressed mechanically by the machine, continuous chain: Sorting -leaf stripping - cleaning -grinding -kneading -solid liquid separation - liquid separation liquid - settling. In addition, the storage tanks must be made of stainless steel and placed 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.



### Caractéristiques Analytiques :

**Acidité** [0.2%-0.8%]

**Indice de peroxyde** : <20 meqO<sub>2</sub> /Kg

### Coefficients d'extinction spécifique

K232 : [1.9-2.50]

K270: [0.10-0.22]

### Composition en acide gras

#### \* **Acide gras saturés :**

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

A.Stéarique C18 : 0 = [2.23% - 5]

#### **Acide gras monoinsaturés :**

A.oléique : C18 : 1 (Oméga 9) = [55.05% - 70%]

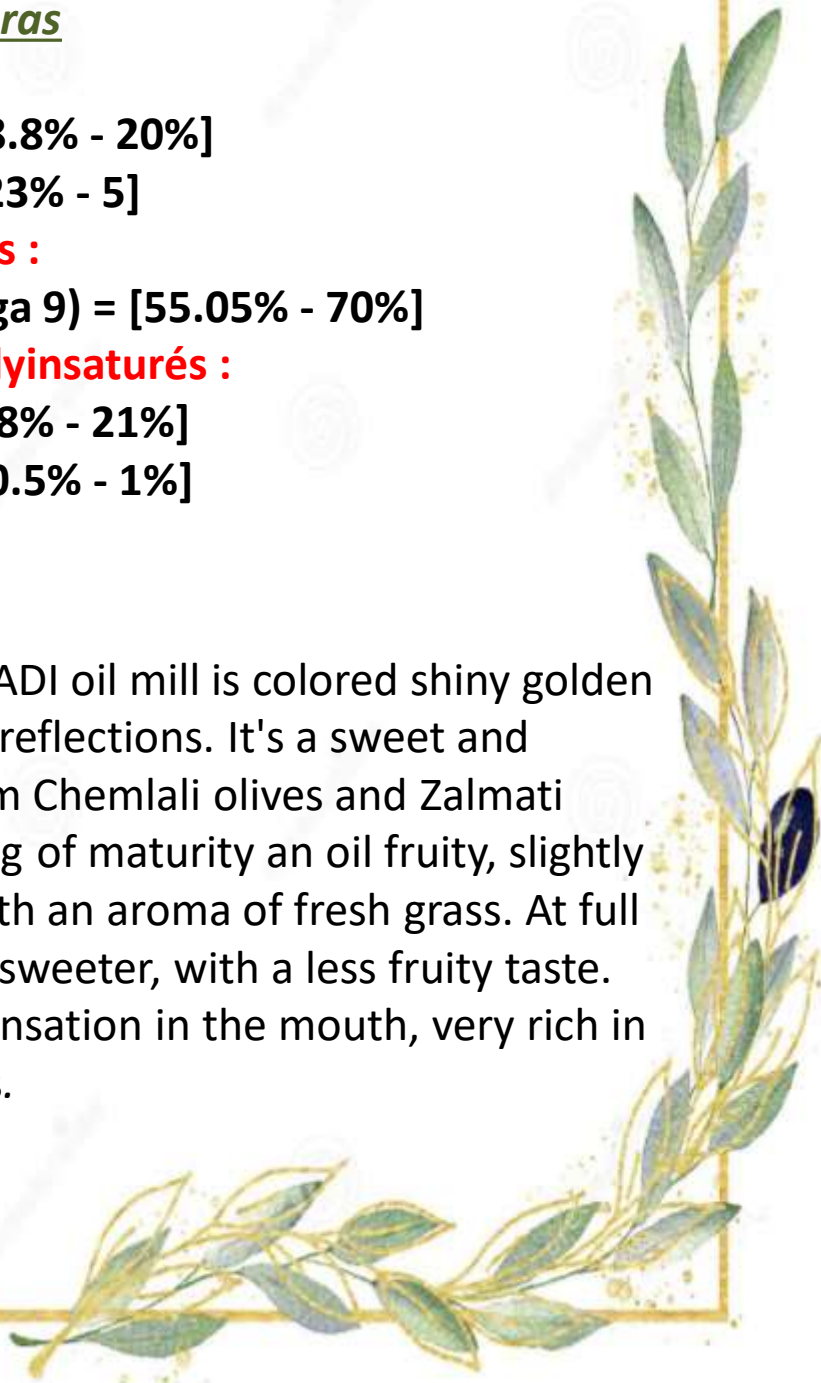
#### **Acide gras essentielle polyinsaturés :**

A.Linoléique C18 : 2 = [18% - 21%]

A.Linolénique 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.





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***In factories, hygienic conditions are very important and must correspond to international standards. In addition to this fact and during extraction, it should be ensured that the temperature complies with good practice.!***

