



FINCA Mas d'en Gil **PRIORAT**

Extra virgin olive oil - OLI

Company legal name	VITICULTORS MAS D'EN GIL, S.L.
Full name of company owners	MARTA ROIVRA CARBONELL
Complete address of the establishment where the products are manufactured	VITICULTORS MAS D'EN GIL, S.L. Finca Mas d'en Gil, S.L. 43738 BELLMUNT DEL PRIORAT SPAIN
Description of the products produced in the above manufacturing establishment.	100% Extra virgin OLIVE OIL , made from arbequina olives
Appellation	D.O.P. SIURANA (SPAIN)
Nutritional facts:	Per 15 ml. (serving size) Calories: 120 Fat: 14g (thereof 2g saturated) Protein: 0g Carbonhydrate/: 0g
Do you have a certified food safety system? For example, BRC, IFS, ISO or HACCP? If not, how to you control food safety?	NO.
Allergen Information	<p>No allergens could be find in OLIVE OIL</p> <p>Food ingredients that must be declared as allergens in the EU</p> <p>1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:</p> <p>(a) wheat based glucose syrups including dextrose</p> <p>(b) wheat based maltodextrins</p> <p>(c) glucose syrups based on barley</p> <p>(d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin</p> <p>2. Crustaceans and products thereof</p> <p>3. Eggs and products thereof</p> <p>4. Fish and products thereof, except:</p> <p>(a) fish gelatine used as carrier for vitamin or carotenoid preparations</p> <p>(b) fish gelatine or Isinglass used as fining agent in beer and wine</p> <p>5. Peanuts and products thereof</p> <p>6. Soybeans and products thereof, except:</p> <p>(a) fully refined soybean oil and fat</p> <p>(b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources</p> <p>(c) vegetable oils derived phytosterols and phytosterol esters from soybean sources</p> <p>(d) plant stanol ester produced from vegetable oil sterols from soybean sources</p> <p>7. Milk and products thereof (including lactose), except:</p> <p>(a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin</p> <p>(b) lactitol</p> <p>8. Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</p> <p>9. Celery and products thereof</p> <p>10. Mustard and products thereof</p> <p>11. Sesame seeds and products thereof</p> <p>12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</p> <p>13. Lupin and products thereof</p> <p>14. Molluscs and products thereof</p>

What measures are taken to avoid these hazards?	<p>*Microbiological hazards Analysis of the resulting olive oil.</p> <p>*Chemical hazards. MAS d'en GIL is a produced from organic olives from MAS d'en GIL organic certified estate.</p> <p>*Physical hazards The olive oil is bottles in Glass bottle of 500ml and Screw aluminium cap.</p>
Tracability System:	<p>The company has a traceability system for different lots of olives.</p> <p>Each trip of olives to the mill is ideniticated with a register of entry and in this the origin of the plot of olives is defined as well as the destination deposit of this lot. During the whole oil preparation process, the different batches are kept separate until before the packaging in order to maintain the traceability and in the case necessary to eliminate the items that may contain some defect.</p>
Production process	See attachement
Are microbiological analyses made on the raw materials?	Yes.
Are microbiological analyses made to establish the microbiological status of the final products?	<p>Yes:</p> <p>1) Before bottling the Olive Oil.</p> <p>2) Sometimes after 6 months.</p>
<p>Are shelf life tests done?</p> <p>How often?</p> <p>Are the analyses made by an accredited laboratory?</p> <p>If the answer is yes, which laboratory?</p>	<p>YES, a shelf life is done</p> <p>Usually before the bottling and after 6 months after bottling</p> <p>The analysis are made by an accredited laboratory</p> <p>LABORATORY:</p> <p>UNIÓ CORPORACIÓ ALIMENTÀRIA SCCL</p> <p>Ctra de la Selva s/n, 43141 Vilallonga del Camp; Tarragona ; Spain</p>
<p>Is the food safety in the company under supervision of a governmental body?</p> <p>If the answer is yes, how often? Monthly / quarterly / yearly* By whom (name body)?:</p>	<p>Yes the food safety is done under supervision of a governamental body</p> <p>YEARLY</p> <p>Body: GENERALITAT de CATALUNYA , Agencia de Salut publica</p>
Is the temperature monitored during the entire production process and storage if applicable? Is it registered?	YES.
Is the production personnel trained with minimal knowledge regarding hygiene (HACCP) and "good manufacturing practice" guidelines?	YES
<p>Do you have a cleaning and disinfection plan?</p> <p>Is this plan on your own account, or managed by an external company?</p>	<p>YES</p> <p>Cleaning plan every week.</p> <p>Desinfection plan : Every 2 months by an external company DEPEC</p>