

TECHNICAL SPECIFICATIONS OF EXTRA VIRGEN OLIVE OIL OF BRAND « CARACTERRE »



“Caractère “ 250 & 500 ml of Extra Virgin Olive Oil Monovarietal “Picholine”

ORIGIN	DOMAINE BRAHIM ZNIBER/TERROIR OF MEKNES		
VARIETY	100% PICHOLINE /GREEN OLIVES		
PERIOD OF PRODUCTION	FROM 24/10/2020 TO 22/11/2020		
BOTTLING DATE	FROM 07/01/2021 TO 22/01/2021		
ORGANOLEPTIC PROFIL	INTENSE GREEN FRUITINESS		
QUALITY CRITERIA		VALUES	STANDARDS
	Free acidity % m/m expressed in oleic acid	≤ 0,20	≤ 0,8
	Peroxide value in milleq. peroxide oxygen per kg/oil	4,3	≤ 20
	Absorbency in ultra-violet (K1%) - 270 nm	0,21	≤ 0,22
	Moisture and volatile matter (%)	0,05	≤ 0,2
	Insoluble impurities (%)	TRACES	≤ 0,1
DESCRIPTION	<u>GOURMET PRODUCT/ BALANCED EXTRA VIRGIN OLIVE OIL “GREEN INTENSE FRUITINESS “</u>		

TECHNICAL SPECIFICATIONS OF ORGANIC EXTRA VIRGEN OLIVE OIL OF BRAND « CARACTERRE ORGANIC»



“Caractère Organic “ 250 & 500 ml of Extra Virgin Olive Oil Monovarietal “Picholine”

ORIGIN	DOMAINE BRAHIM ZNIBER/TERROIR OF MEKNES		
VARIETY	100% PICHOLINE /GREEN OLIVES		
PERIOD OF PRODUCTION	FROM 16/10/2020 TO 15/11/2020		
BOTTLING DATE	FROM 12/12/2020 TO 22/12/2020		
ORGANOLEPTIC PROFIL	INTENSE GREEN FRUITINESS		
QUALITY CRITERIA		VALUES	STANDARDS
	Free acidity % m/m expressed in oleic acid	≤ 0,14	≤ 0,8
	Peroxide value in milleq. peroxide oxygen per kg/oil	3,8	≤ 20
	Absorbency in ultra-violet (K1%) - 270 nm	0,18	≤ 0,22
	Moisture and volatile matter (%)	0,05	≤ 0,2
	Insoluble impurities (%)	TRACES	≤ 0,1
DESCRIPTION	<u>GOURMET PRODUCT/ ORGANIC EXTRA VIRGIN OLIVE OIL “GREEN INTENSE FRUITNESS “</u>		

TECHNICAL SPECIFICATIONS OF EXTRA VIRGEN OLIVE OIL OF BRAND « JAD »



“Jad “ 250 & 500 ml of Extra Virgin Olive Oil Monovarietal “KORONEIKI”

ORIGIN	DOMAINE BRAHIM ZNIBER/TERROIR OF MEKNES		
VARIETY	100% KORONEIKI /GREEN OLIVES		
PERIOD OF PRODUCTION	FROM 30/11/2020 TO 15/01/2021		
BOTTLING DATE	FROM 10/01/2017 TO 09/02/20		
ORGANOLEPTIC PROFIL	INTENSE GREEN FRUITINESS WITH VARIETAL SPECIFIC TASTE OF BANANA		
QUALITY CRITERIA		VALUES	STANDARDS
	Free acidity % m/m expressed in oleic acid	0,2	≤ 0,8
	Peroxide value in milleq. peroxide oxygen per kg/oil	3,3	≤ 20
	Absorbency in ultra-violet (K1%) - 270 nm	0,21	≤ 0,22
	Moisture and volatile matter (%)	0,07	≤ 0,2
	Insoluble impurities (%)	TRACES	≤ 0,1
DESCRIPTION	EXTRA VIRGIN OLIVE OIL “GREEN & VARIETAL INTENSE FRUITNESS “		

TECHNICAL SPECIFICATIONS OF EXTRA
VIRGEN OLIVE OIL OF BRAND
« OLI SENS »



“OLI Sens “ 500 ml of Extra Virgin Olive Oil “OLI SENS”

ORIGIN	DOMAINE BRAHIM ZNIBER/TERROIR OF MEKNES		
VARIETY	BLEND OF 4 VARIETIES “PICHOLINE ; ARBEQUINE ; ARBOSANA & KORONEIKI”, HARVESTED DURING A GREEN OLIVES PERIOD		
PERIOD OF PRODUCTION	FROM 08/11/2020 TO 05/01/2021		
BOTTLING DATE	FROM 17/01/2021 TO 25/01/2021		
ORGANOLEPTIC PROFIL	MEDIUM GREEN FRUITINESS WITH BALANCED TASTE		
QUALITY CRITERIA		VALUES	STANDARDS
	Free acidity % m/m expressed in oleic acid	0,17	≤ 0,8
	Peroxide value in milleq. peroxide oxygen per kg/oil	4,2	≤ 20
	Absorbency in ultra-violet (K1%) - 270 nm	0,19	≤ 0,22
	Moisture and volatile matter (%)	0,06	≤ 0,2
	Insoluble impurities (%)	TRACES	≤ 0,1
DESCRIPTION	EXTRA VIRGIN OLIVE OIL “GREEN & VARIETAL MEDIUM FRUITNESS “		