NorthMed Trading
MEDITERRANEAN FOOD SOURCING

Document	Product Technical Data Sheet
Reference	NMT-FTP-OO-001
Professional use	B2B Confidential
Version	V1.0

Extra Virgin Olive Oil

Premium Mediterranean olive oil made from carefully selected Tunisian olives

Origin Tunisia | **Extra Virgin** | **Organic on Request** | **Private Label**

01 – Product Identification

Product name	Extra Virgin Olive Oil
Product reference	NMT-OO-EVOO-TN-001
Brands	Supplier brands and private labels
Origin	Tunisia
Raw material	Olives (Olea europaea L.)
Category	Extra virgin olive oil
Process	Obtained directly from olives and solely by mechanical means
Presentation	Bottled or bulk olive oil depending on product reference
B2B target	Importers, distributors, wholesalers, HORECA, Foodservice, private labels



Non-contractual photo – Packaging illustration

02 – Product Description

NorthMed Trading Extra Virgin Olive Oil – Origin Tunisia is sourced from qualified Tunisian producers and partners to meet the requirements of professional and international markets.

Obtained directly from olives and solely by mechanical means, it is suitable for food distribution, foodservice, specialty retail and private label projects.

Different organoleptic profiles, olive varieties, packaging formats and bulk solutions may be offered depending on the crop year, selected supplier and customer specifications.

Certified organic lots may also be offered subject to availability and applicable certification.

03 – Organoleptic Characteristics

Appearance	Clear to slightly cloudy oily liquid depending on filtration	**Colour**	Golden yellow to green, depending on variety, maturity and crop year
Aroma	Fresh and characteristic of olives	**Taste**	Clean and characteristic
Fruity	Present, with intensity varying according to variety and lot	**Bitterness**	Variable according to profile
Pungency	Variable according to profile	**Sensory defects**	Absence of sensory defects for the extra virgin category

04 – Physico-Chemical and Organoleptic Characteristics

Oils offered under the “Extra Virgin Olive Oil” category must comply with the regulatory criteria applicable to this category. Specific analytical values are confirmed by the certificate of analysis for the relevant lot.

Free acidity	≤ 0.80 %	**Peroxide value**	≤ 20.0 mEq O_2/kg
K232	≤ 2.50	**K268 or K270**	≤ 0.22
ΔK	≤ 0.01	**Sensory defect – median Md**	= 0.0
Fruity – median Mf	> 0.0	**Fatty acid ethyl esters**	≤ 35 mg/kg

Analytical characteristics may vary depending on the olive variety, crop year, producer and lot, within the applicable regulatory limits. A Certificate of Analysis (COA) may be provided for the proposed lot.

05 – Composition & Characteristics

• 100% extra virgin olive oil	• Mechanical extraction	• Origin Tunisia
• Lot traceability	• Organic available for certified lots	

06 – Product Profile

Category	Extra Virgin	**Origin**	Tunisia
Aromatic profile	Variable according to variety, terroir and crop year	**Fruity**	Mild to intense depending on product reference
Bitterness	Mild to pronounced depending on profile	**Pungency**	Mild to pronounced depending on profile
Filtration	According to product reference and specifications	**Organic**	Available for certified lots

07 – Recommended Uses

Segment	Applications
Retail	Food retail and specialty stores
Gourmet	Delicatessens, premium stores and gift sets
HORECA	Hotels, restaurants and professional catering
Foodservice	Professional kitchens and institutional catering depending on format
Food Industry	Use as an ingredient according to specifications
Private Label	Development of product ranges under the customer's brand

08 – Nutritional Information

Nutritional values are provided according to the product reference, packaging and documentation applicable to the marketed product. When a nutrition declaration is provided, it is established in accordance with the regulatory requirements of the destination market.

09 – Allergens & Dietary Characteristics

Characteristic	Status
Allergens subject to mandatory declaration	According to supplier documentation
GMO	According to supplier documentation
Vegan	Suitable for a vegan diet
Gluten	According to supplier documentation
Additives	According to product specification
Organic	Certified lots only

10 – Available Packaging

Type	Description
Retail formats	250 ml | 500 ml | 750 ml | 1 L | Other formats depending on supplier
Professional / bulk formats	3 L | 5 L | Drums | IBC | Flexitank

Packaging formats, materials and availability depend on the supplier, volumes and customer specifications.

11 – Customisation Options

Option	Description
Private Label	Labelling, design and commercial information adapted to customer specifications
Labelling languages	French, English, German, Arabic, Italian, Spanish or other languages depending on market
Barcode	EAN or customer-specific coding
Palettisation	Euro pallet, industrial pallet or export configuration
Organic product	Available for certified organic lots

12 – Storage & Shelf-Life Conditions

Item	Recommendation
Storage conditions	Store in a clean, cool and dry place
Light	Protect from light
Heat	Keep away from heat sources
Packaging	Keep in the original packaging, properly closed
After opening	Close carefully after use and protect from light and heat
Best-before date	According to product reference, packaging and lot

13 – Applications / Target Markets

Importers & Wholesalers	Professional supply for national or regional distribution.
Retail & Specialty Food	Packaged ranges for food retailers and specialty channels.
HORECA & Foodservice	Formats adapted to professional catering requirements.
Private Label	Development under distributor/customer brand subject to MOQ and specifications.
Food Industry	Professional-volume supply according to specifications.

14 – Quality Criteria

NorthMed Trading applies an export-oriented selection process based on the following criteria:

• EVOO category compliance	• Analytical control
• Organoleptic assessment	• Lot traceability
• Documented origin	• Packaging integrity
• Export documentation	• Supplier qualification

15 – Available Documentation

Product Technical Data Sheet	Available	**Certificate of Analysis (COA)**	Available depending on lot
Certificate of Origin	According to shipment	**Traceability documentation**	According to lot/supplier
Packing List	Available	**Export documents**	According to destination
Organic certificate	For certified lots	**Additional regulatory documentation**	According to market/customer

16 – Certifications & Standards

Available certifications vary according to the producer, packing site, product reference and lot. Applicable certificates are provided upon request and verified as part of NorthMed Trading's supplier qualification process.

EU Organic Certification	Available for certified organic lots
ISO 22000 / FSSC 22000	According to certified site/supplier
IFS Food	According to certified site/supplier
BRCGS Food Safety	According to certified site/supplier
Kosher	According to supplier and certified scope
Halal	According to supplier and certified scope
Other standards	According to supplier, site and certification scope

17 – Labelling

Labelling information may include:

• Regulatory product name	• Origin
• Net volume	• Lot number
• Best-before date	• Storage conditions
• Nutrition declaration	• Responsible food business operator details
• Organic indication where applicable	• Market language(s)
• Required regulatory information	

18 – Commercial Specifications

Incoterms	EXW, FCA, FOB, CFR, CIF or DAP according to commercial agreement
Port / point of departure	Tunisia, depending on logistics configuration
MOQ / Minimum order quantity	According to format, season and availability
Lead Time	According to volume, packaging and required documentation
Samples	Available according to commercial programme
Private Label	Development possible subject to minimum volume and specifications
Target markets	Europe, Middle East, Africa, North America and international specialty distribution
Payment Terms	According to commercial agreement

19 – Disclaimer

The information contained in this data sheet is provided for guidance purposes and reflects the specifications available at the time of issue. Product characteristics may vary depending on the crop year, lot, producer, packaging and regulatory requirements of the destination market. Applicable analytical parameters are confirmed by the documentation relating to the relevant lot. Only contractually approved specifications shall be binding.

20 – Document Control

Document	Product Technical Data Sheet	**Reference**	NMT-FTP-OO-001
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NorthMed Trading Quality Department	service-qualite@northmedtrading.com		
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21 – Commercial Contact Details

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22 – Online Resources

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