NorthMed Trading
MEDITERRANEAN FOOD SOURCING

Document	Product Technical Data Sheet
Reference	NMT-FTP-OO-003
Professional use	B2B Confidential
Version	V1.0

Virgin Olive Oil

Tunisian olive oil selected for professional and international markets

Origin Tunisia	Virgin	100% Olive Oil	Private Label

01 – Product Identification

Product name	Virgin Olive Oil
Product reference	NMT-OO-VOO-003
Brands	Supplier brands and private labels
Origin	Tunisia
Raw material	Olives (Olea europaea L.)
Category	Virgin Olive Oil
Process	Obtained directly from olives and solely by mechanical means
Presentation	Packed or in bulk according to product reference
B2B target	Importers, distributors, wholesalers, HORECA, Foodservice and Private Label brands



Non-contractual photo – Packaging illustration

02 – Product Description

NorthMed Trading Virgin Olive Oil – Origin Tunisia is sourced from selected and 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 intended for food trade, specialty distribution, Foodservice and Private Label projects.

Depending on the crop year, selected producer and customer specifications, different organoleptic profiles, varieties, packaging formats and bulk solutions may be offered.

Specific product characteristics are verified according to the relevant producer, site, product reference and lot. Applicable analytical parameters are confirmed by the lot documentation.

03 – Organoleptic Characteristics

Appearance	Clear to slightly cloudy oily liquid depending on filtration	**Colour**	Golden yellow to green depending on variety, ripeness and crop year
Aroma	Characteristic of olive oil	**Taste**	Characteristic of olive oil
Fruity	Present, with intensity varying by variety and lot	**Bitterness**	Variable depending on profile
Pungency	Variable depending on profile	**Sensory defects**	Within the limits applicable to the "Virgin Olive Oil" category

04 – Physico-Chemical and Organoleptic Characteristics

Oils offered under the "Virgin Olive Oil" category must comply with the regulatory requirements applicable to this category. Specific analytical values are confirmed by the Certificate of Analysis of the relevant lot.

Free acidity	≤ 2.0%	**Peroxide value**	≤ 20.0 mEq O_2/kg
K232	≤ 2.60	**K268 or K270**	≤ 0.25
ΔK	≤ 0.01	**Sensory defect – median Md**	≤ 3.5
Fruity – median Mf	> 0.0	**Fatty acid ethyl esters**	—

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

05 – Composition & Characteristics

• 100% Virgin Olive Oil	• Olives (Olea europaea L.)	• Mechanical Extraction
• Origin Tunisia	• Virgin Category	• Lot Traceability

06 – Product Profile

Category	Virgin Olive Oil	**Origin**	Tunisia
Production method	Obtained directly from olives by mechanical means	**Aromatic profile**	Varies by variety, terroir and crop year
Fruity	Mild to intense	**Bitterness**	Mild to pronounced
Pungency	Mild to pronounced	**Filtration**	According to product specifications
Category compliance	To be confirmed by lot documentation		

07 – Recommended Uses

Segment	Applications
Retail	Supermarkets and specialty food stores
Gourmet	Delicatessens, specialty distribution 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 specification
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. Where a nutrition declaration is provided, it is established in accordance with the regulatory requirements of the destination market.

09 – Allergens & Dietary Characteristics

Characteristic	Status
Mandatory allergens	According to supplier documentation
GMO	According to supplier documentation and applicable requirements
Vegan	Suitable for a vegan diet
Gluten	According to supplier documentation
Additives	According to product specification
Organic	Not claimed for this reference

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, packaging materials and availability depend on the selected supplier, volumes, destination market and customer specifications.

11 – Customisation Options

Option	Description
Private Label	Development under the customer's brand according to MOQ, specifications and feasibility
Labelling	Adaptation to the regulatory and commercial requirements of the destination market
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
Packaging	Formats and solutions according to supplier, volumes and customer specifications

Private Label projects are assessed according to the producer, packing site, volumes, destination market and customer specifications.

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 of Virgin Olive Oil for national or regional distribution
Retail & Specialty Food	Packed product ranges for food retail and specialty distribution
HORECA & Foodservice	Formats adapted to professional catering requirements
Private Label	Development of customer-branded ranges according to MOQ and specifications
Food Industry	Professional-volume supply for applications using Virgin Olive Oil according to specifications

14 – Quality Criteria

NorthMed Trading applies an export-oriented selection process based on quality, traceability and documentary compliance for Virgin Olive Oil.

• Virgin Olive Oil Category Compliance	• Analytical control
• Organoleptic assessment	• Lot traceability
• Documented origin	• Documentary Compliance
• Packaging Integrity	• Supplier qualification

15 – Available Documentation

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

Documentation is verified according to the relevant producer, site, lot and destination market.

16 – Certifications & Standards

Certifications may vary depending on the selected supplier, production site and applicable certification scope. Their validity and scope are verified as part of the supplier qualification process.

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

Lots offered under product reference NMT-OO-VOO-003 must be accompanied by documentation enabling verification of their traceability and compliance with the "Virgin Olive Oil" category.

17 – Labelling

Labelling information may include:

• Regulatory Name of the Product	• Origin
• Net volume	• Lot number
• Best-before date	• Storage conditions
• Nutrition declaration	• Responsible food business operator details
• Languages Required for the Destination Market	• Required Regulatory Statements
• Additional Information According to Product / Market	

Labelling is defined according to the product reference, packaging, responsible food business operator and regulatory requirements of the destination market.

18 – Commercial Specifications

Incoterms	EXW, FCA, FOB, CFR, CIF or DAP according to commercial agreement
Country of Dispatch	Tunisia
MOQ / Minimum order quantity	According to format, season and availability
Lead Time	According to volume, packaging and documentation requirements
Samples	Available upon request
Private Label	Available upon request
Target markets	Europe, Middle East, Africa, North America and international specialty distribution
Payment Terms	According to commercial agreement

19 – Disclaimer

This Product Technical Data Sheet is provided for information purposes only. Product characteristics may vary depending on the crop year, lot, producer, packaging and regulatory requirements of the destination market.

Analytical parameters and compliance with the “Virgin Olive Oil” category are confirmed by the documentation applicable to the relevant lot. Certifications and their scopes may vary depending on the producer, site, operator and lot.

Only specifications, documents and commercial terms contractually approved by the parties are binding.

20 – Document Control

Document	Product Technical Data Sheet	**Reference**	NMT-FTP-OO-003
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NorthMed Trading Quality Department	service-qualite@northmedtrading.com		
Professional use – Confidential B2B document			

21 – Commercial Contact Details

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