



Technical Data Sheet

Extra Virgin GARGOURI Olive Oil

Identification :

- **Designation :** “Oil GARGOURI”
- **Description:** Extra Virgin Olive Oil from organic farming, without additives and without the addition of other oils, and of superior category “cold extracted” by mechanical process, it does not undergo chemical treatment or refining.
- **Ingredient:** 100% olives of the organic “Chemlali” Sfax variety from the “Domaine GARGOURI”.
- **Traceability:** olives from the “Domaine GARGOURI” located 54 km from Sfax in Tunisia.
- **Ages of the olive trees:** century-old olive trees planted by our GARGOURI ancestors around 1880
- **Picking:** manual picking during November, December, and January
- **Manufacturing process:**

The extraction is done at the modern oil mill of the Société Agricole GARGOURI, continuous chain: Sorting - stripping - cleaning - grinding - mixing - solid liquid separation - liquid liquid separation - decantation.
- **Storage:** sealed stainless-steel tanks under controlled temperature away from light to best preserve the flavors and characteristics of the oil.

Olive oil naturally freezes above 13°C. This phenomenon does not alter the quality of the oil, once heated above 13°C, the olive oil becomes again.
- **Filtration:** paper filter
- **Packaging:** bottled by the Société Agricole GARGOURI packaging unit in transparent Maraska Saint Gobain glass bottles, guaranteeing consumers the visibility of the oil.

To protect the oil from light, the bottle is packed in a prestigious cardboard box.

Other packaging can be made to order: 3L PET container – metal container....

Headquarters: Ténior Street Km9 Chihia 3041 Sfax – Tunisia – Tel: 00 216 74 846 500

Oil mill: Ténior Street Km 17 Sidi abdelkafi Sfax – Tunisia – Tel: 00 216 74 446 333

S.A.R.L with a capital of 820,000 DT – RC: B 2532812004 – VAT code: 580338 B / N / M / 000

WEB SITE: www.huilerie-gargouri.com

- **Analytical characteristics:**

- **Acidity:** oleic acid content [0.2% - 0.8%] depending on seasons and arrivals

- **Peroxide index:** [10 meqO₂/kg - 16 meqO₂/kg]

- **Specific extinction**

$$\underline{\mathbf{K232}} = [1.90 - 2.50]$$

$$\underline{\mathbf{K270}} = [0.10 - 0.22]$$

- **Fatty acid composition**

- * Saturated fatty acids:

$$\text{Palmitic Acid C16 :0} = [18.8\% - 20\%]$$

$$\text{Stearic Acid C18 : 0} = [2.23\% - 5\%]$$

- * Monounsaturated fatty acid: oleic Acid: C18 : 1 (Omega 9) = [55.05% - 70%]

- * Polyunsaturated essential fatty acid:

$$\text{Linoleic Acid C18 : 2} = [18\% - 21\%]$$

$$\text{Linolenic Acid C18 : 3} = [0.5\% - 1\%]$$

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- **Tasting:**

Olive oil from the GARGOURI estate is golden yellow in color with silky green reflections. It is a soft and harmonious oil, produced from Chemlali olives which, at the start of maturity, give a fruity oil, not very bitter and not very spicy with an aroma of sweet almond, fresh grass and sometimes apple. At full maturity, the oil becomes softer, with a less fruity taste and the aroma of green almond is replaced by that of dry almond or marzipan.

This oil gives a pleasant sensation in the mouth, very rich in vitamin E and polyphenols.

Certifications:

Organic production method compliance certificate issued by ECOCERT S.A. L'ISLE – JOURDAIN – France

Certificate n°:

- ❖ 2301TN1100Z1f(CE)
- ❖ 2301TN1100Z1fe(NOP)

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