Near East Olive Products Company

QUALITY & HEALTH

Short Products data sheet
Updated: June 2021

Specs., Short Analysis, Loading & Benefit

Extra Virgin Olive Oil  Cold-pressed ¹

Crop Season: (This season)
Best by: 2 years from process if not opened
Use for salad’s, sautéing, frying & general cooking
Analysis for Lot Number: 118- Olive Oil

<table>
<thead>
<tr>
<th>Analysis</th>
<th>Result</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acid value %</td>
<td>0.60</td>
<td>≤ 0.8</td>
</tr>
<tr>
<td>Peroxide meq/O2/kg</td>
<td>10.00</td>
<td>≤ 20</td>
</tr>
<tr>
<td>Impurities %</td>
<td>0.001</td>
<td>≤ 0.1</td>
</tr>
<tr>
<td>Humidity %</td>
<td>0.001</td>
<td>≤ 0.2</td>
</tr>
<tr>
<td>K 232</td>
<td>1.617</td>
<td>≤ 2.5</td>
</tr>
<tr>
<td>K 270</td>
<td>0.168</td>
<td>≤ 0.22</td>
</tr>
<tr>
<td>Delta K</td>
<td>0.001</td>
<td>≤ 0.01</td>
</tr>
</tbody>
</table>

Smoke point for Extra & Virgin Olive Oil: 376-410 °F. (191-210 °C)

Nutritional values per serving size: 1 table spoon (15ml):
- Calories: 120 kcal
- Total fat: 14 g
- Saturated fat: 2 g
- Mono unsaturated fat: 10 g
- Poly unsaturated fat: 1.1 g
- Cholesterol: 0 g
- Sodium: 0 g
- Total carbohydrate: 0 g

Common Oil Test Data
Chemical tests varies in each lot of olive oil. NEOP supplies detailed analysys certificates with each order.

Country of origin
SYRIA

Certification
HACCP  ISO 9001_2015

Brands
Serjella ®, Qasioun ®
Syrian 182-2016 standard & IOC Trade standard applies

Condition of sales
Spot market price OR we can also contract your volume order; which means locking in a price for three month, This option can be slightly higher priced than the current spot market (depending on how low the prices are today), because it takes into account the up-and-down fluctuations in the oil price expected over the course of the period, However, this option keeps pricing steady for you and your customers, and allows you to have a consistent profit margin and cost of goods.
Packing and Storage

Packaged in FlexiTaks 24 MT., or in Drums 210 Kg.
Marasca glass bottles 250 ml, 500 ml, 750 ml, 1 Liters. Growler clear glass, & Tin

STORAGE RECOMMENDED: Keep in cool, Dry place, & away from sunlight.

Products details

Product Showing for Serjella®

Retail - Marasca Glass - 250ml to 1 Liter

250ml  500ml  750ml  1 ltr

Retail - Growler clear glass - 250ml to 2.8 Liters

250ml  500ml  750ml  1.5 ltr  2.8 ltr

Retail - Tins - 3 Liters

3 ltr

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**Bulk**

Extra Virgin olive oil (non-gmo) in drums on pallets, and FlexiTank containers.

We supply natural Extra Virgin olive oil no mix no alterations.  HS:150910.20

Extra Virgin Olive Oil in Bulk set to 4 drums per pallet.

![Drums 210 Kg](image1)

![FlexiTank 24 MT](image2)

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**Pallet & Container Loading**

We offer our brand or your private label with contract packaging as well. In addition, we export your products for you & No blind shipping.

The Minimum Order for Exporting:

| FCL 40 FOOT | 20 PALLETS |
| FCL 20 FOOT | 10 PALLETS |

<table>
<thead>
<tr>
<th>Brand available</th>
<th>SIZE</th>
<th>PACKING KIND</th>
<th>QTY/BOX</th>
<th>BOX WEIGHT</th>
<th>BOXES/PALLET</th>
<th>PALLET G/W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serjella ®, Qasioun ®</td>
<td>250 ml</td>
<td>Marasca glass</td>
<td>12</td>
<td>6.2</td>
<td>210</td>
<td>1322</td>
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<tr>
<td>Serjella ®, Qasioun ®</td>
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<td>Marasca glass</td>
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<td>10.65</td>
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<td>1298</td>
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<tr>
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<td>Marasca glass</td>
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<td>14.62</td>
<td>75</td>
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<td>Serjella ®, Qasioun ®</td>
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<td>Marasca glass</td>
<td>12</td>
<td>15.63</td>
<td>75</td>
<td>1192</td>
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<tr>
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<td>Marasca glass</td>
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<td>9.57</td>
<td>120</td>
<td>1168</td>
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<tr>
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<td>3 ltr</td>
<td>TIN</td>
<td>4</td>
<td>12.35</td>
<td>105</td>
<td>1316</td>
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<tr>
<td>Serjella ®, Qasioun ®</td>
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<td>Growler</td>
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<td>6.05</td>
<td>160</td>
<td>988</td>
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<tr>
<td>Serjella ®, Qasioun ®</td>
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<td>Growler</td>
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<td>10.76</td>
<td>105</td>
<td>1150</td>
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<tr>
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<td>Growler</td>
<td>12</td>
<td>14.4</td>
<td>66</td>
<td>970.4</td>
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<tr>
<td>Serjella ®, Qasioun ®</td>
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<td>Growler</td>
<td>6</td>
<td>14.3</td>
<td>72</td>
<td>1050</td>
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<tr>
<td>Serjella ®, Qasioun ®</td>
<td>2.8 ltr</td>
<td>Growler</td>
<td>4</td>
<td>16</td>
<td>60</td>
<td>980</td>
</tr>
</tbody>
</table>

Quality control is a top priority for us. We offer all of the quality documents you may need to bring your order in through customs, Verification of 3rd Party Audit.

We supply natural Extra Virgin olive oil no mix no alterations.  HS:150910.20
Virgin & Extra virgin olive-oil-rich Mediterranean diet has the following identified health benefits:

1. When it replaces a diet high in saturated fat, it decreases plasma levels of LDL cholesterol and it improves the atherogenic LDL: HDL cholesterol ratio.
2. It reduces plasma triglycerides and increases HDL-cholesterol levels as compared with a low fat-high carbohydrate diet.
3. It improves postprandial lipoprotein metabolism.
4. When it replaces a high PUFA diet, it decreases LDL susceptibility to oxidative modification.
5. It improves endothelial-dependent vasodilatation and inflammatory response.
6. It decreases platelet aggregation, postprandial activation of coagulation factor VII and plasma PAI-1 levels.
8. It lowers blood pressure and the risk of hypertension.
9. It does not promote obesity and it increases lipolytic activity in adipose tissue and UCP2 activity.

Cold pressed refers to the method used to extract the juice from fruit. A cold press juicer works by firstly crushing the produce then pressing (extracting) the fruits in order to get the highest juice yield with the highest nutrient content. This method of juicing is usually more time and labor intensive.