



Near East Olive Products

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

Smoke point for Extra & Virgin Olive

Oil: **376- 410 °F. (191-210 °C)**

**Nutritional values per
serving size: 1 table spoon
(15ml):**

Analysis	Result	Limit
Acid value %	0.60	≤ 0.8
Peroxide meq/O2/kg	10.00	≤ 20
Impurities %	0.001	≤ 0.1
Humidity %	0.001	≤ 0.2
K 232	1.617	≤ 2.5
K 270	0.168	≤ 0.22
Delta K	0.001	≤ 0.01

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 analysis 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 bottels 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



Retail - Growler clear glass - 250ml to 2.8 Liters



Retail - Tins - 3 Liters



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



FlexiTank 24 MT

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

Brand available	SIZE	PACKING KIND	QTY/ BOX	BOX WEIGHT	BOXES / PALLET	PALLET G/W
Serjella [®] , Qasioun [®]	250 ml	Marasca glass	12	6.2	210	1322
Serjella [®] , Qasioun [®]	500 ml	Marasca glass	12	10.65	120	1298
Serjella [®] , Qasioun [®]	750 ml	Marasca glass	12	14.62	75	1117
Serjella [®] , Qasioun [®]	750 ml	Marasca glass	12	15.63	75	1192
Serjella [®] , Qasioun [®]	1 Lt	Marasca glass	6	9.57	120	1168
Serjella [®]	3 ltr	TIN	4	12.35	105	1316
Serjella [®] , Qasioun [®]	250 ml	Growler	12	6.05	160	988
Serjella [®] , Qasioun [®]	500 ml	Growler	12	10.76	105	1150
Serjella [®] , Qasioun [®]	750 ml	Growler	12	14.4	66	970.4
Serjella [®] , Qasioun [®]	1.5 ltr	Growler	6	14.3	72	1050
Serjella [®] , Qasioun [®]	2.8 ltr	Growler	4	16	60	980

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.
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Specific health benefits point in olive oil

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.
7. It improves carbohydrate metabolism in patients with Type-2 diabetes.
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.

① 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.