



Olive oil

01 / Product perspective

CHOOSE THE OIL BY ITS OPERATING CONDITIONS

The process temperature, final texture and storage conditions matter as much as the oil name. Compare the agreed oil grade and fatty-acid profile; the generic profile of one oil cannot validate a blend or an unrefined shipment.

NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Oil, olive, salad or cooking

ENERGY 884 kcal	PROTEIN 0.0 g	FAT 100.0 g	CARBOHYDRATE 0.0 g
FIBRE 0.0 g	SATURATED FAT 13.8 g	IRON 0.6 mg	POTASSIUM 1.0 mg

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it.

HOW TO USE THIS INFORMATION

The fat and saturated-fat figures help compare formulation inputs; they do not predict frying life or shelf life. Those require the offered oil profile and your actual process.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 171413.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



Olive oil

02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Olive oil, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Exact olive-oil category: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Documented origin: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Acidity and sensory requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Authenticity and packaging checks: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

OXIDATIVE CONDITION

Peroxide and secondary oxidation results answer different questions.

Request: Agreed peroxide and anisidine methods, limits and sampling date.

IDENTITY AND FRACTION

An oil, an olein fraction and a stearin fraction behave differently.

Request: Oil identity, fraction and fatty-acid profile.

PROCESS REQUIREMENTS

Refining status affects suitability for the proposed use.

Request: Grade, acid value/free fatty acids and intended-use requirements.

BULK TRANSFER

Temperature and transport history can affect product quality.

Request: Previous cargo suitability, tank hygiene and transfer conditions.

STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards



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03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

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