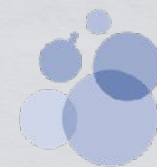


ALIBER²⁰²⁴

LO QUE NADIE VE DONDE TODOS MIRAN



FIAB



Harina de aceitunas, un mundo de biofenoles

Alfonso J Fernandez, Delegado de España y Portugal



Alimentaria



Colaboradores
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“ENCUENTROS DE INNOVACIÓN”

ALIBER

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AOVE es muy rico en biofenoles

EFSA reconoce su health claim a partir de 250 mg/Kg biofenoles

Las AOVEs de mayor contenido alcanzan los 600-800 mg biofenoles



Contenido biopolifenoles de la harina de Phenolives PPM

AOV	Harina Aceituna	
250	2000-4000	Biofenoles
0,87	125	HT+Tirosol
800-1800	156	Escualeno





Nutritional profile



	Olive flour	Wheat flour	Almond flour	Coconut flour	Orange lentils	Chickpea flour
Fiber	82	2.7	8.1	35	10.8	9.6
Calories	234	347	616.5	469	345	387
Carbohydrates*	2.1	76	21.7	19.5	59.1	45.9
Sugar	0.5>	1.2	4.1	19.4	2.3	4.4
Fats	5.9	1	49.5	13.9	2.2	6.69
Proteins	7.28	11	21.2	16.6	24.9	21.4
Sodium*	37	2	10	40	7	9

All values are in grams per 100 grams flour.

* Mg for sodium, kcal for calories



Características

Libre de Gluten

Rica en fibra

Baja en calorías

Baja en carbohidratos

Baja en azúcar

Coste sostenido

Sabor neutro

Apta consumo humano



Aplicaciones



Panes



Crackers



Galletas



Pasta



Barritas



Bollería



Masa Pizza

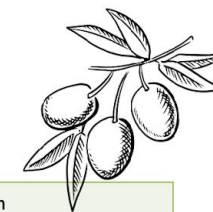


Aditivos





Olive Flour specifications



Name of product	olive flour	
Description	powder from olive pomace	
Intended use	general population	
Allergens	Does not contain allergens according to EU regulation, FALCPA, Israeli regulation draft on allergen labeling	
Ingredients	olives	
Packaging size	25 kg , 1 kg ,500 g - high barrier	
Main production steps	water dilution, decanter, drying (,milling and packaging)	
Heavy Metals	chemical parameters	
Lead (mg/kg)	1	
Cadmium (mg/kg)	0.05	
Mercury (mg/kg)	0.15	
Arsen (mg/kg)	5	
Inorganic Arsen (mg/kg)	0.3	
Mycotoxins (mcg/kg)		
total aflatoxins	15	
B1	5	
FFA	20	%Oleic acid*
Peroxide Value	20	mequ O2/kg oil
*Values derived from professional literature in the context of an olive branch (guided by Prof. Tzipori)		
PAH	Polycyclic Aromatic Hydrocarbons PAH's (mg per kg)	
Benzo(a)pyrene	2	
Benzo(a)pyrene, Benz(a)anthracene, nzo(b)fluranthene, Chrysene	10	
Pesticide Residues		
According to Israeli regulations	Below LOQ/not detected	

Physical properties	particle size 99% trow 40 mesh	
	5>	moisture %
Microbiology	1e5≥	aerobic bacteria (cfu/gr) total count
	1e3≥	molds and yeasts (cfu/gr)
	1e3≥	enterobacteriaceae/coliforms (cfu/gr)
	≤10	E.coli
	absent in 25g	salmonella
Nutritional values per 100gr		
Energy (calories)	234	
Protein (g)	7.3	
Carbohydrates (g)	2.1	
Sugars (g)	0.5>	
Fibers (g)	82	
Insoluble	72.8	
Soluble	2.1	
Fats (g)	5.9	
Saturated fats	0.78	
Trans fats	0.5>	
Cholesterol	2>	
Sodium (mg)	37	
Poly unsaturated fats (g)	0.8	
Polyphenols	2000-4000	Based on Folin-C Colorimetric Method AOAC2017.13 (mg/kg)
	store in dry cold and shaded place	
Storage	Kosher, Pesach kosher	
Kosher	12 months	
Shelf life	date	name
	14/03/2022	Shelly balmas

¡Muchas gracias!

Extra Virgin Solutions
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