



Industrial Division

Update 2007

Bulk operations of Olive Oils date from the very beginnings of the company, when an important effort to obtain quality oils and to develop markets for olive oil was required. Founded in 1950 by Mr. Juan Rubio Navarro, a living authority in the olive oil production and trade, Aceites Toledo and its affiliate companies of Refinería Andaluza (Córdoba, Spain) and Euroлива (Crato, Portugal) have managed to maintain the most demanding levels of quality, service and flexibility.

Today, as a key reference in the olive oil markets around the world, Toledo is more than ever focused on the management of crops, technology know-how in the refining process and implementation of best logistics and deliveries for bulk buyers.



First Oil Mill at Los Yébenes, Toledo. 1950's.



Factory at Los Yébenes Toledo. 1970-2007



Factory at Alcolea, Córdoba. 1980 - 2007



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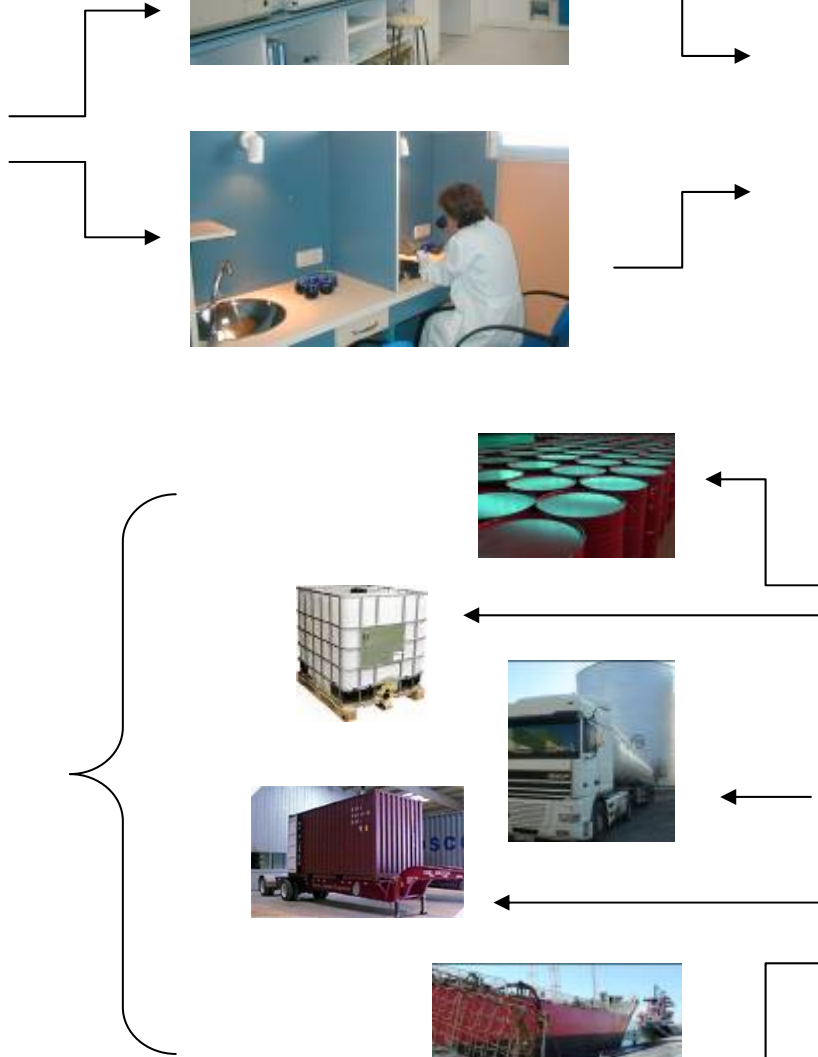
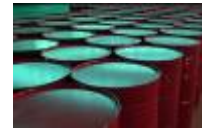
Quality: From its natural origin to client deliveries, Toledo's expertise in a complex list of quality controls guarantee excellence in the maintenance of organoleptic characteristics as well as analytical requirements of all oils.

Service: We aim at a deep commercial and logistic relationship with our clients in order to produce the best feasible service at all times.

Flexibility: Full adaptation to client needs and to requirements of every market of operation means knowledge, client advice and tailored dedication to problem solving when needed.

Compromise: We are proud of our commercial record in the last 50 years: compromise and respect to trade agreements mean future ahead.

Industrial Division Flow Chart



Industrial Division

General Characteristics of Olive Oil

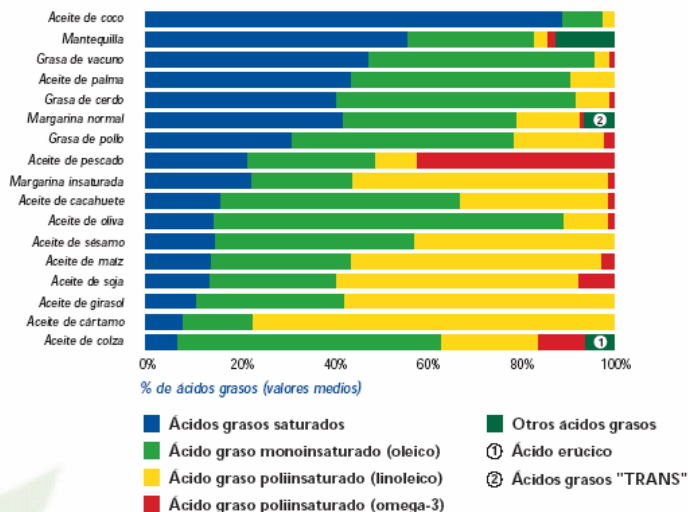


El aceite de oliva es un aceite mayoritariamente compuesto de triglicéridos y que puede estimarse que constituye el 97-99% del total.

Fig.7. Composición de ácidos grasos de la fracción saponificable de un aceite de oliva (Variedad Picual)



Fig.8. Composición de ácidos grasos de distintas grasas y aceites de consumo en alimentación



Composición química del aceite de oliva

Agua	0%
Proteína	0%
Fibra	0%
Azúcares	0%
Lípidos	100% (prácticamente)
Calcio	1 mg/kg
Hierro	0,7 mg/kg
Potasio	1 mg/kg
Sodio	3 mg/kg
Vitamina E (tocoferol alfa)	14,5 mg/kg
Otros tocoferoles (beta y gamma)	1 mg/kg
Fitoesterol	222 mg/kg
Vitamina K (filoquinona)	60 microgramos/kg
Dentro de los lípidos se distinguen:	
Grasas saturadas	11,0%
Grasas monoinsaturadas	79,0%
Grasas polinsaturadas	10,0%

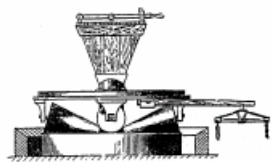
Tabla 3. Porcentaje de ácidos grasos en el aceite de oliva (porcentajes por cromatografía de gases)

Acido graso	Acrónimo	Limites
Mirístico	C 14:0	0,0 – 0,1
Palmitico	C 16:0	7,5 – 20,0
Palmitoleico	C 16:1	0,3 – 3,5
Heptanododecanoico	C 17:0	0,0 – 0,5
Heptanododecenoico	C 17:1	0,0 – 0,6
Estearico	C 18:0	0,5 – 5,0
Oleico	C 18:1	55,0 – 83,0
Linoleico	C 18:2	3,5 – 21,0
Linolénico	C 18:3	0,0 – 1,5
Araquidónico	C 20:0	0,0 – 0,8
Eicosanoico	C 20:1	No especificado
Behénico	C 22:0	0,0 – 0,2
Lignocérico	C 24:0	0,0 – 1,0

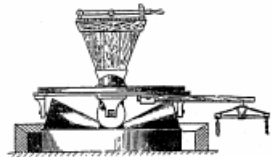
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Types of Olive Oils in Bulk

Refined olive oil is a cristal clear, yellow, limpid, without sediments olive oil obtained from virgin olive oils by refining methods which do not lead to alterations in the initial glyceridic structure. It has a free acidity, expressed as oleic acid, of not more than 0.3 grams per 100 grams (0.3%) and its other characteristics correspond to those fixed for this category in this standard, being ideal as an ingredient or as a preserving agent since high acidity levels and organoleptic defects are eliminated after refining.



Lampant Virgin
(non edible)



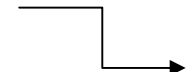
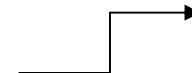
Virgen Fino



Refinería Andaluza,
Alcolea (Córdoba)



Refined Olive Oil



Spanish production of refined olive oils is the most important in the world, reaching the average figure of 450.000 Tons, which are traded world and mediterranean wide as what it is: an ideal multi-purpose olive oil obtained from the 40% yearly crop of virgin olive oils.

Industrial Division
Types of Olive Oils in Bulk

Refined Olive Oil:
Uses

Food Industry

Fish & Seafood
Canning

Frying, Snacks,
Precooked



A large
number
of foodstuffs
contain
Refined
Olive oil

Meat Products
Canning

Ice Cream, Pastry

Fruit & Vegetable
Preserves

Pharma Industries,
Therapeutic & Parapharma

Cosmetic Industries



Pure Olive Oil, so called Olive Oil

A blend of refined olive oil and extra virgin olive oil developed in the 1960's to attend the demand for a quality multi-purpose olive oil, apt for frying as well as for salads or raw uses, which will command, with due authority, the highest levels in the vegetable oils market. It can be manufactured with different blendings of both refined and extra virgin olive oils, upon the market tastes and preferences in terms of flavour and colour of the resulting oil, being more than apt for gastronomic purposes unlike any other vegetable oil.

Extra Virgin Olive Oils:

Oils obtained directly from the mechanical crushing of olives, with different geographical origins such as:

- *Central Spain:* Provinces of Toledo and Ciudad Real. Cornicabra variety (Protected Denomination of Origin Montes de Toledo) and Arbequina variety. They are low in acidity, generally very fruity, with fresh aromas and mild almond tastes.

- *Southern Spain:* From southern Spanish varieties such as Picual, Hojiblanca and Picuda (among others), produced in the provinces of Jaén, Córdoba, Málaga, Sevilla and Granada. Strong character oils with intense flavours and rich colors.

- *Organic Olive Oils:* During the past years, the Agro division of Toledo has been reaching partnership agreements with farmers in order to develop certified organic olive groves and produce quality oils for the local and export markets. Under this project, a new crushing mill in the province of Toledo is under construction.



Industrial Division
Supply Formats



Drum of 200 KG.

Metallic Drums with inner food epoxi layer.

Brut Weight: 218 kg.

Net Weight: 200 kg.

Dimensions: 29,2 cm diameter , 93,2 cm height in 1 Pallet (4 drums)



Industrial Division Supply Formats



Intermedia Bulk Container Plastic or Wood Pallet

Standard IBC Capacity: 1.000 litres.

High-density polyethylene container.
Food quality.

Weight with mettalic estructure:
59 kg (plastic), 71,5 kg (wood).



Volume nominal Capacity (nominal)	Litres litres	IBC standard Standard IBC			IBC pour produits dangereux IBC for hazardous goods			PolyEX IBC
		600	800	1000	600	800	1000	1000
Dimensions (mm) Dimensions (mm)	Longueur/length	1.200	1.200	1.200	1.200	1.200	1.200	1.200
	Largeur/width	800	1.000/800 ¹	1.000	800	1.000/800 ¹	1.000	1.000
	Hauteur/height	990	990/1.175	1.175	990	990/1.175	1.175	1.175
Types de palette Types of pallet	en bois/wood	●	●	●	●	●	●	●
	en PE*/plastic*	○	○	○	○	○	○	○
	en acier/steel	○	○	○	○	○	○	○
Ouvertures de remplissage Filling opening	NW 150	●	●	●	●	●	●	●
	NW 225	○	○	○	○	○	○	○
	NW 400	○	○	○	○	○	○	○
Dispositif d'équilibrage de la pression Pressure relief device/Ventix	(DAE)	○	○	○				○
Soupape de décharge intégrée ² integrated outlet valve ²	NW 50	○	○	○	○	○	○	●
	NW 80	○	○	○	○	○	○	○
Soupape de décharge interchangeable ² changeable outlet valve ²	NW 50	●	●	●	●	●	●	○
	NW 80	○	○	○	○	○	○	○
Bec coudé Outlet pipe-bend	NW 50/NW 80	●	●	●	●	●	●	●
Empilable/Stackable		●	●	●	●	●	●	●
Homologation/Approved according to UN 31/HA1/Y/D/BAM					●	●	●	●
Plaque d'identification (mm) Label plate	520 x 350	●	● ³	○	●	● ³	○	○
	(latérale/side) 720 x 350 605 x 350	○	○	○	○	○	○	○

● Modèle de base/basic model

○ Livrable sur demande/using on request

1) 800 litres, dimensions de base 1.200 x 800 mm
800 litres, basic dimensions 1.200 x 800 mm

2) toutes les soupapes de décharge sont disponibles sur demande en PCP, EPDM ou FKM (Viton)
all outlet valves are available with PCP, EPDM or FKM (Viton) sealings

3) Dimensions de la plaque d'identification pour 800 litres
Dimensions of base 1.200 x 800 mm
size of label plate by 800 litres
basic size 1.200 x 800 mm

* En cas d'utilisation d'une palette en matière plastique de 1.200 x 800 mm, la hauteur totale est augmentée de 15 mm
Use either a plastic pallet 1.200 x 800 mm increases the overall height by 15 mm

Industrial Division
Supply Formats



Flexitank

Hard Latex system for liquids inside 20 ft. containers.

Capacity up to 22 tons. Non returnable deposit.

International Quality Standards, ISO and Alimentary Certifications, as well as USFDA Certificate.



Industrial Division Supply Formats



Bulk Trucks

Capacity up to 26 tons, with separate independent containers.

Standards ISO and Alimentary Certificates. European and North African Routes.

Full availability with affiliate specialized carriers.



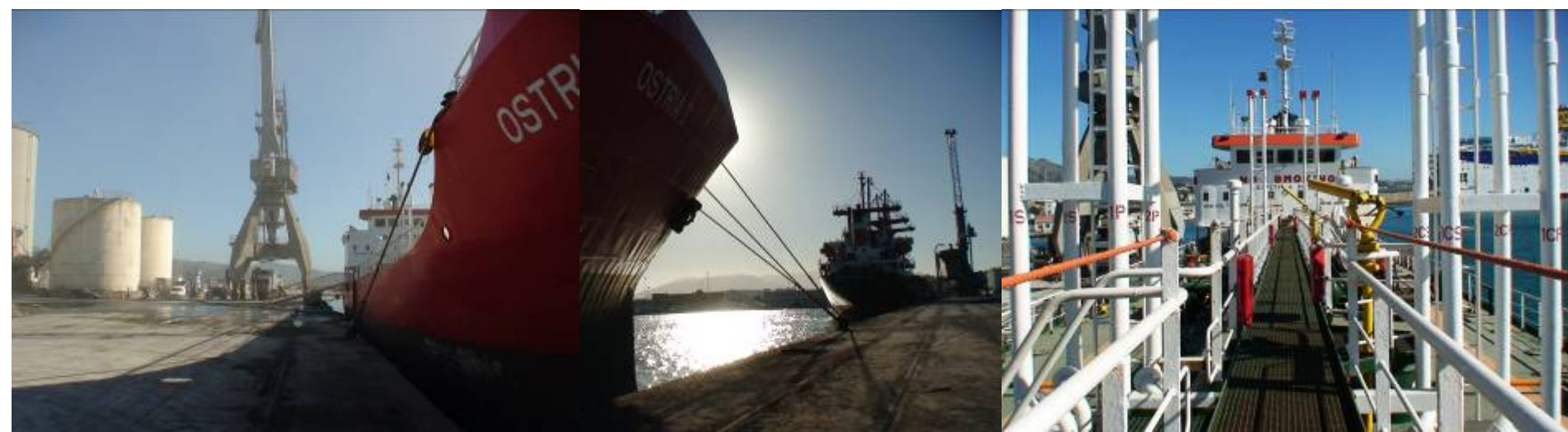
Industrial Division
Supply Formats

Bulk Cargo Tankers

Certified double cask. High capacity of pumps and separate alimentary holds.

Capacity up to 10.000 tons.

International Standards, Quality ISO, Food & Insurance Certificates.



Industrial Division Quality Certifications



Quality Certifications. Industrial and packing operations registered under CEE ID number O77 and Spanish Health & Industrial Food Registry no. 16-161/TO add to a list of continuous and external quality certifications, panel tests and regulation compliances such as:



AENOR. Certification No. ER-228/2/28 upon requirements of the standard UNE 66 902, ISO 9 002, EN 29002 Quality Systems. The Spanish organization dedicated to the development of standardisation and certification (S + C) in all industrial and service sectors. Its aim is to contribute to the improvement in quality and competitiveness of companies, and to environmental protection. It was designated to carry out these activities by Order of the Ministry of Industry and Energy, on 26 February 1986 in accordance with Royal Decree 1614/1985 and recognised as a standardisation body and to act as a certification body by Royal Decree 2200/1995, promulgated by Industrial Law 21/1992. Its presence at international forums, both European and American, guarantees Spanish participation in the development of standardisation and the international recognition of AENOR certification.



EQNET ISO 9001/ 2000. Certification dated 1994/10/24 issued through AENOR was the first issued in Europe to a packer of vegetable oils. The European Network for Quality System Assessment and Certification is part of the IQNET, the International Organization for Standardization. Aceites Toledo is proud of our long standing commitment to quality and achieving true customer loyalty. Our Quality Management system address the requirements of this universally accepted standard. Through our registration audits, internal audit processes and many on-site customer evaluations, our Quality Management System has stood the test of time. The International Certification Network is formed by 38 partner organizations with more than 200 subsidiaries worldwide. IQNet supports the work of International organizations by its membership in the following organizations: IAF (Accreditation International), EA (Accreditation Europe), ISO/CASCO (Conformity Assessment) , ISO/TC 176 (ISO 9001) , ISO/TC 207 (ISO 14001) , QuEST Forum (TL 9000) , EFQM (Business Excellence) , CIES (The Food Business Forum) , GFSI Global Food Safety Initiative. IQNet partners certified more than 200'000 companies in 150 countries, i.e. about 30% market share worldwide. IQNet certificates enhance business performance and facilitate international trade.



Ecocert Control System. Aceites Toledo's certification, no. CM-03/00-R1, was dated July 18th, 2001. ECOCERT SA is an inspection and certification body accredited to verify the conformity of organic products against the organic regulations of Europe, Japan and the United States. The ECOCERT mark is one of the leading international organic certification marks, enjoying a good reputation and trusted by both consumers and the organic industry. ECOCERT SA, with its operational office in Germany currently performs such inspection and certification services in some 70 countries outside the EU, on all continents. ECOCERT, is accredited according to ISO Guide 65 (equals to European Norm EN 45011) by COFRAC. COFRAC is member of EA (European Accreditation) and IAF (International Accreditation Forum) and thus an internationally recognised accreditation body. In the United States, ECOCERT is accredited to the NOP standard by the USDA and in Japan to the JAS organic standard by MAFF. Inspection and certification is ECOCERT's contribution to create the confidence needed for the evolution of the organic market and to assure credibility in commercial exchanges. ECOCERT issues certification in Spain through Sohiscert, registered agency under ENAC –Spanish National Entity of Certification.





HACCP (Hazard Analysis and Critical Control Point). HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. The system is administered by the National Advisory Committee on Microbiological Criteria for Foods (NACMCF), an advisory committee chartered under the U.S. Department of Agriculture (USDA) and comprised of participants from the USDA (Food Safety and Inspection Service), Department of Health and Human Services (U.S. Food and Drug Administration and the Centers for Disease Control and Prevention) the Department of Commerce (National Marine Fisheries Service), the Department of Defense (Office of the Army Surgeon General), academia, industry and state employees. NACMCF provides guidance and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services regarding the microbiological safety of foods.



Kosher OU. For over 80 years the Orthodox Union has maintained the highest standard of kosher supervision. The logo indicates that a product may be consumed by all those who observe kosher dietary laws, as well as by many others who have special dietary requirements, such as Moslems and Seventh Day Adventists. It also serves as a guide to millions of individuals who are vegetarian or lactose intolerant. But in the public eye it has come to mean far more. Today, manufacturers and consumers alike view the logo as an independent verification of quality, integrity and purity.



IOOC (International Olive Oil Council). Olive oils produced by Aceites Toledo are set to the standards put into force by the IOOC, an organization funded by the EEC and producing countries of the Mediterranean area. Created as consequence of the entry into force of the 1956 International Olive Oil Agreement, the IOOC carries out a series of measures and activities aimed at applying the provisions of the Agreement. The 1986 Agreement amended and extended by the Protocol of March 1993 is the latest contribution to the organisation of the international market for olive oil and table olives. Two food standards have also been developed in close cooperation with the Joint FAO/WHO Codex Alimentarius Commission. These are the Codex standard for olive oils and olive-pomace oils and the Codex standard for table olives. International standardisation is a way of ensuring that the methods of analysis and control used on this basis cannot be questioned. At the same time it helps to avoid arbitration disputes between users of different standards. It therefore undeniably contributes to providing guarantees in international trade relations.

MONTES DE TOLEDO



CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN DE ACEITE



Montes de Toledo. Protected Designation of Origin. As the leader packer of central Spain, Aceites Toledo benefits from the qualities of the cornicabra variety of olive oil, grown in the region of Toledo under the P.D.O. The Regulatory Council for the Designation of Origin Montes de Toledo (Mounts of Toledo) Foundation is the quality control board for oils produced under this P.D.O. It was established in 1998 to protect and promote virgin olive oils produced in this area as well as to guarantee the consumer by means of its conformity label that they are produced according to the requisites defined in the European Registry of Protected Designations of Origin (Regulation (EC) No. 1187/2000).