

Anticipo del certificato di analisi 2130530

Monopoli, 14/12/2021

Sample reception 07/12/2021

Analysis starting date 07/12/2021

 CUSTOMER
OILALA' SRL
 Via Callano, 119
 76121 BARLETTA BT

Sample description

Label: Olialà - 100% Italian Extra Virgin Olive Oil - Monocultivar Peranzana, Delicate Fruity

Sampling procedure: By the Customer

Quantity of sample: 250 ml

Return of sample: No

| TEST NAME | RESULT | U | U.M. | LOD | LOQ | R % | METHOD | LIMIT VALUE | LEGE ND | FINISHING DATE OF ANALYSIS | SEAT |
|--|---------------|--------|---------------|-----|-----|-----|------------|---------------------|---------|----------------------------|------|
| FREE FATTY ACIDS | 0,25 | ±0,01 | % Oleic Acid | | | | 01-C | 0,80 ⁽¹⁾ | | 10/12/2021 | A |
| PEROXIDE VALUE | 8,9 | ±0,5 | meq O2/kg oil | | | | 02-C | 20,0 ⁽¹⁾ | | 10/12/2021 | A |
| SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET | | | | | | | | | | | |
| K232 | 2,29 | ±0,09 | | | | | 10-C | 2,50 ⁽¹⁾ | | 10/12/2021 | A |
| K268 | 0,163 | ±0,005 | | | | | 10-C | 0,22 ⁽¹⁾ | | 10/12/2021 | A |
| Delta K | -0,003 | ±0,001 | | | | | 10-C | 0,01 ⁽¹⁾ | 11C | 10/12/2021 | A |
| BIOPHENOLS | | | | | | | | | | | |
| Total Polyphenols (as tyrosol) | 413 | | mg/kg | | 30 | | 26-C | | | 14/12/2021 | A |
| Hydroxy-tyrosol (3,4 DHPEA) | 15 | | mg/kg | | 3 | | 26-C | | | 14/12/2021 | A |
| Tyrosol (p, HPEA) | 12 | | mg/kg | | 3 | | 26-C | | | 14/12/2021 | A |
| Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA) | 55 | | mg/kg | | 3 | | 26-C | | | 14/12/2021 | A |
| Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA) | 64 | | mg/kg | | 3 | | 26-C | | | 14/12/2021 | A |
| Lignans | 60 | | mg/kg | | 3 | | 26-C | | | 14/12/2021 | A |
| Oleuropein aglycon (3,4 DHPEA-EA) | 74 | | mg/kg | | 3 | | 26-C | | | 14/12/2021 | A |
| Ligstroside aglycon (p, HPEA-EA) | 25 | | mg/kg | | 3 | | 26-C | | | 14/12/2021 | A |
| TOCOPHEROL AND TOCOTRIENOL CONTENT | | | | | | | | | | | |
| Alpha-Tocopherol | 212 | ±31 | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Beta-tocopherol | < 3 | | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Gamma-tocopherol | 8 | ±1 | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Delta-tocopherol | ND | | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Alpha-Tocotrienol | ND | | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Beta-tocotrienol | ND | | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Gamma-tocotrienol | ND | | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Delta-tocotrienol | ND | | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| TOTAL TOCOPHEROLS | 220 | ±40 | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Total Tocotrienols | ND | | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| Total Tocopherol+Tocotrienol | 220 | ±40 | mg/kg | | 3 | | 44-C | | | 14/12/2021 | A |
| EXTRAVIRGIN OLIVE OIL ANTIOXIDANTS | | | | | | | | | | | |
| OLEACINA | 78 | | mg/kg | | 3 | | 13056-CH-1 | | | 14/12/2021 | A |
| OLEOCANTALE | 128 | | mg/kg | | 3 | | 13056-CH-1 | | | 14/12/2021 | A |
| OLEUROPEINA | 3 | | mg/kg | | | | 195-CH-1 | | | 14/12/2021 | A |

CONCLUSIONS:

The chemical parameters verified have values complying with Attachment 1 of the EC Regulation 2568/91 and subsequent amendments for the product category "Extra Virgin Olive Oil".

Continued...

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References for limits

(1) EEC Reg 2568/1991 11/07/1991 GU CEE L248 05/09/1991, All I as amended by UE Reg 2016/2095 of 26/09/2016 GU L 326 01/12/2016

Analysis performed at:

A: Via Vecchia Ospedale, 11 - 70043 Monopoli BA)

Legend

ND: It indicates that the analyte results as "Not Detected" through the analysis performed with the specified method or "<LOD" where it is indicated

11C = In accordance with the official method, result should be considered as absolute value.

U: Expanded uncertainty expressed with the same unit of measurement of the result obtained, calculated using a K factor = 2 for assuring a confidence level around 95% or, for microbiological tests, confidence interval with level of probability around 95%. For microbiological test the result is reported as "estimated" number of micro-organism per milliliter or gram if it is based on count less than 10, but at least 4.

LOD: Limit of Detection, the lowest concentration of analyte that can be detected, but not necessarily quantitated under the stated test conditions.

LOQ: Limit of Quantification, the lowest concentration of an analyte that can be determined with acceptable precision and accuracy under the stated conditions of the test.

R% : Mean Recovery in percentage (this value is not used to amend pesticides and metals analytical results).

En: Revision "N" of the Test Report that identifies the Amendment. This document replaces any previous version of the Test Report.

Methods:

01-C = Reg CEE 2568/1991 11/07/1991 GU CEE L248 05/09/91 Reg UE 1227/2016 GU UE L202 28/07/2016 All II

02-C = Reg CEE 2568/1991 11/07/1991 GU CEE L248 05/09/91 All III Reg UE 1748/2016 del 30/9/2016 GU L273 del 8/10/2016

10-C = Reg CEE 2568/1991 11/07/1991 GU CEE L248 05/09/1991 All IX Reg UE 1833/2015 del 12/10/2015 GU UE L266/29 del 13/10/2015 All III

13056-CH-1 = Metodo interno - Internal method

195-CH-1 = Metodo di prova interno - Internal method

26-C = NGD C89 - 2010

44-C = ISO 9936:2016

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