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P. IVA IT04262080726 • C. Sociale € 89.000,00 i.v. • C.F. e R.I. C.C.I.A.A. BA 04262080726

ACCREDIA
L'ENTE ITALIANO DI ACCREDITAMENTO
LAB N° 0254 L

TEST REPORT No. 2435933

Monopoli, 20/12/2024

Data acceptance: 17/12/2024

Analysis starting date 17/12/2024

CUSTOMER
OILALA' SRL
Fraz. Morano Madonnuccia s.n.c.
06023 GUALDO TADINO PG

Sample arrival date 17/12/2024
Sample description: 100% Italian Extra Virgin Olive Oil, Peranzana Monocultivar Delicate Fruity - Oilalà Live Better - Best before: 28/11/2026 - Lot: XS03-24527 - Crop: 2024/2025 - Packaged by Oilalà srl in Fraz. Morano Madonnuccia snc, Gualdo Tadino (PG) - Italy (~)
Label: Olio Extra Vergine di Oliva 100% Italiano, Monocultivar Peranzana Fruttato Delicato - Oilalà Live Better - Da consumarsi preferibilmente entro il: 28/11/2026 - Lotto: XS03-24527 - Campagna di Raccolta: 2024/2025 - Confezionato da Oilalà srl in Fraz. Morano Madonnuccia snc, Gualdo Tadino (PG) - Italy (~)
Seal: Bottiglia originale in vetro scuro ermeticamente chiusa (~)
Sampling procedure: By the Customer (~)
Quantity of sample: 500 ml
(~): Information provided by the Customer

TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGEND	FINISHING DATE OF ANALYSIS	SEAT
FREE FATTY ACIDS	**0,25**	±0,03	% Oleic Acid				01-C	0,80(1)		18/12/2024	A
PEROXIDE VALUE	**9,8**	±0,5	meq O2/kg oil				02-C	20,0(1)		18/12/2024	A
SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (ISOOCTANE)											
K232	**2,15**	±0,09					10-C	2,50(1)		18/12/2024	A
K268	**0,159**	±0,005					10-C	0,22(1)		18/12/2024	A
Delta K	**-0,003**	±0,001					10-C	0,01(1)	11C	18/12/2024	A
BIOPHENOLS											
Total Polyphenols (as tyrosol)	**578**	±162	mg/kg		30		26-C			20/12/2024	A
Hydroxy-tyrosol (3,4 DHPEA) (*)	**3**		mg/kg		3		26-C			20/12/2024	A
Tyrosol (p, HPEA) (*)	**4**		mg/kg		3		26-C			20/12/2024	A
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA) (*)	**185**		mg/kg		3		26-C			20/12/2024	A
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA) (*)	**133**		mg/kg		3		26-C			20/12/2024	A
Lignans (*)	**44**		mg/kg		3		26-C			20/12/2024	A
Oleuropein aglycon (3,4 DHPEA-EA) (*)	**44**		mg/kg		3		26-C			20/12/2024	A
Ligstroside aglycon (p, HPEA-EA) (*)	**19**		mg/kg		3		26-C			20/12/2024	A
EXTRAVIRGIN OLIVE OIL ANTIOXIDANTS											
OLEACINA (*)	**266**		mg/kg		3		13056-CH-1			20/12/2024	A
OLEOCANTALE (*)	**232**		mg/kg		3		13056-CH-1			20/12/2024	A
OLEUROPEINA (*)	ND		mg/kg		3		195-CH-1			20/12/2024	A

STATEMENT OF CONFORMITY:

The chemical parameters verified have values complying with Annex I of the Commission Delegated Regulation (EU) 2022/2104 of 29/07/2022 for the product category "Extra Virgin Olive Oil".

References for limits
(1) Commission Delegated Regulation (EU) 2022/2104 of 29/07/2022, Annex I and s.m.

Continued...

ANALYST MEMBER FOSFA INTERNATIONAL | 23/24

AOCS APPROVED CHEMIST 2023-2024

Laboratory recognised by the International Olive Council (IOC) for the physico chemical analysis of olive oils and olive pomace oils – Type A: advanced testing Type B: residues and contaminants testing (01/12/2023 - 30/11/2024)

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Sampling procedure: By the Customer (~)
Quantity of sample: 500 ml
(~): Information provided by the Customer

Analysis performed at:
A: Via Vecchia Ospedale, 11 - 70043 Monopoli BA
*: TEST NOT ACCREDITED BY ACCREDIA

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.
STATEMENT OF CONFORMITY:

The chemical parameters verified have values complying with Annex I of the Commission Delegated Regulation (EU) 2022/2104 of 29/07/2022 for the product category "Extra Virgin Olive Oil".
U: Extended uncertainty, expressed in the same units of measurement as the result, calculated by using a coverage factor K = 2 (unless otherwise specified) for assuring a confidence level close to 95%; otherwise, for microbiological tests and for airborne asbestos fibers tests, a confidence interval at the 95% probability level. For microbiological tests, a result derived from a count on the sample, on the initial suspension or on the first dilution between 4 and 9 (included) is considered "estimated". Food: for quantitative microbiological tests, the expanded measurement uncertainty is reported, estimated according to ISO 19036 as standard uncertainty multiplied by a coverage factor k = 2 and an approximate level of confidence of 95%. The combined standard uncertainty is assumed to be equal to the intra-laboratory reproducibility standard deviation. Water: for quantitative microbiological tests, the confidence interval of the result calculated as indicated in the ISO 8199 standard is reported. LOD: Limit of Detection, defined as the lowest concentration of the analyte in a sample that can be detected, but not quantified, under the specified conditions; expressed in the test report as "ND". LOQ: Limit of Quantitation, the lowest concentration of the analyte in a sample that can be determined, with acceptable precision and accuracy. R%: Average percentage recovery (it is not used to correct the analytical data on pesticides, metals and mycotoxins). En: Revision "n" of the Test Report which identifies the Amendment. The amendment replaces and cancels all previous versions of the Test Report.

Methods:
01-C = COI/T.20/Doc. No 34/Rev. 1 2017
02-C = COI/T.20/Doc. No 35/Rev.1 2017
10-C = COI/T.20/Doc. No 19/Rev. 5 2019
13056-CH-1 = Metodo interno - Internal method
195-CH-1 = Metodo di prova interno - Internal method
26-C = COI/T.20/Doc. n. 29/Rev.2 2022

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Chemist
dr. Chim. Licia Scibetta
Ordine dei Chimici Bari 812A

"Chemiservice" General Manager
dr. Valentina Cardone

Analytical results shown in this test report refer uniquely to the sample tested. Where the sample has been provided by the customer, the results is referred to the sample as received. A partial reproduction of this document should be authorized by written approval from our Laboratory. If a statement of conformity with a specification or standard is reported, unless the decision norm is already contained in this specification or standard, or except for specific requests of the Customer, the Laboratory adopts as decision rule the direct comparison with the limit without considering measurement uncertainty.
All the documents useful for the traceability of analytical results is kept for four years in our archive.
Test report digitally signed and valid to all intents and purposes of law within the meaning of applicable legislation.

END OF TEST REPORT

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