

Test Report No. 15848/13

Customer Details: Oleovicola Coop. Coldiretti - Soc. Coop. Triggiano
 Str. Vicinale S. Vito, s.n. 70019 TRIGGIANO (BA)

Date issued: Monopoli 22/07/2013

Sample Code: 15.848 **Date sample received:** 15/07/2013 **Date analysis commenced:** 16/07/13 **Date analysis finished:** 22/07/13
Product Category: Olive Oils and Olive Pomace Oils (IOC)
Product Declared: EXTRA VIRGIN OLIVE OIL
Label: Extra Virgin Olive Oil C.04
Seal :
Sample Description:
Quantity: 500 ml **Return of Sample:** No
Packaging: None
Sampling Procedure: By the customer

Test Name	Results	U	LOQ	LOD	R%	Method	Limit value	Remarks
ENERGETIC VALUE*						Calculation method		
Kcal/100 ml*	824,0							
KJ/100 ml*	3389,0							
PROTEIN (N x 6,25), in %	ND					ISO 1871:2009		
CARBOHYDRATES, in %*	0,0					Internal Method		
TOTAL SUGARS, in %*	0,00					Refractometric method		
SODIUM, in %*	ND					AOCS Ca 15b-87 (2009)		
TOTAL DIETARY FIBERS, in %*	0,00					ISS 1996/34 page 68		
TOTAL FAT, in g/100 ml*	91,60					Internal Method		
METHYL ESTERS OF FATTY ACIDS, in %						AOCS Ce 2-66:2009 + AOCS Ce 2-91:2001		
C12:0 - Lauric acid*	ND							
C14:0 - Myristic acid	0,01	± 0,0016					Max 0,05 ⁽²¹¹⁾	
C16:0 - Palmitic acid	13,6	± 0,73					[7,5-20] ⁽²¹¹⁾	
C16:1 - Palmitoleic acid	1,2	± 0,093					[0,3-3,5] ⁽²¹¹⁾	
C17:0 - Heptadecanoic acid	0,1	± 0,011					Max 0,3 ⁽²¹¹⁾	
C17:1 - Heptadecenoic acid	0,1	± 0,011					Max 0,3 ⁽²¹¹⁾	
C18:0 - Stearic acid	2,7	± 0,19					[0,5-5] ⁽²¹¹⁾	
C18:1 - Oleic acid	71,1	± 2,99					[55-83] ⁽²¹¹⁾	
C18:2 - Linoleic acid	9,6	± 0,55					[3,5-21] ⁽²¹¹⁾	
C20:0 - Arachidic acid	0,4	± 0,037					Max 0,6 ⁽²¹¹⁾	
C18:3 - Linolenic acid	0,8	± 0,066					Max 1 ⁽²¹¹⁾	
C20:1 - Eicosenoic acid	0,3	± 0,029					Max 0,4 ⁽²¹¹⁾	
C22:0 - Behenic acid	0,1	± 0,011					Max 0,2 ⁽²¹¹⁾	
C22:1 - Erucic acid	ND							
C24:0 - Lignoceric acid	ND						Max 0,2 ⁽²¹¹⁾	

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TOTAL SATURATED FAT, in %*	16,90				Calculation method	
TOTAL MONOUNSATURATED FAT, in %*	72,70				Calculation method	
TOTAL POLYUNSATURATED FAT, in %*	10,40				Calculation method	
TRANS FATTY ACIDS CONTENT, in %					AOCS Ce 2-66:2009 + AOCS Ce 1f-96:2009	
C18:1 - (Elaidinic)	0,01	± 0,002				Max 0,05 ⁽²¹¹⁾
C18:2 + C18:3	0,02	± 0,003				Max 0,05 ⁽²¹¹⁾
STEROLS CONTENT, in %					COI/T.20/Doc. n.10 2001	
Cholesterol	0,1	± 0,1	0,1			Max 0,5 ⁽²¹¹⁾
Brassicasterol	< LOQ		0,1			Max 0,1 ⁽²¹¹⁾
24-Methylencholesterol	0,2	± 0,02	0,1			
Campesterol	3,0	± 0,1	0,1			Max 4 ⁽²¹¹⁾
Campestanol	0,1	± 0,05	0,1			
Stigmasterol	0,9	± 0,03	0,1			
Delta-7 Campesterol	< LOQ		0,1			
Delta-5,23 Stigmastadienol	< LOQ		0,1			
Clerosterol	1,0	± 0,04	0,1			
Betasitosterol	83,1	± 1	0,1			
Sitostanol	0,8	± 0,07	0,1			
Delta-5 Avenasterol	8,4	± 0,1	0,1			
Delta-5,24 Stigmastadienol	1,2	± 0,1	0,1			
Delta-7 Stigmastenol	0,5	± 0,03	0,1			Max 0,5 ⁽²¹¹⁾
Delta-7 Avenasterol	0,7	± 0,2	0,1			
TOTAL BETASITOSTEROL, %	94,5	± 0,3	0,1			Min 93 ⁽²¹¹⁾
TOTAL STEROLS CONTENT, mg/Kg	1556	± 64	5			Min 1000 ⁽²¹¹⁾
ERYTHRODIOL AND UVAOL, in % Total Sterols	1,9	± 0,6			COI/T.20/Doc. n. 30 2011	Max 4,5 ⁽²¹¹⁾

(211) IOC/T.15/NC No.3 (Amended 2011)

*: TEST NOT ACCREDITED BY ACCREDIA.

Conclusions

The values resulted meet the specifications demanded for EXTRA VIRGIN OLIVE OILS by EC Regulation No. 2568/91, Commission of 11/07/1991 in force from 09/09/1991 and subsequent amendments, and by International Olive Oil Council Trade Standard COI/T.15/NC no.3/Rev.7 november 2012.

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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 microorganism 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.

ND: Not Detectable as lower than the LOD of the test method.

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

Outlier

NIL: not identifiable level

(**) Test carried out at another testing laboratory

Chemiservice General Manager
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