

**RESULTS**

	Units	US 24/270-1				Method
<b>Basic Quality +FAP+Sensory</b>						
Free fatty acid (*)	% (m/m) as oleic acid	0.20				COI/T.20/Doc. No 34
Peroxide value (*)	meqO2/Kg	3.2				AOCS Cd 8b-90
UV coefficient K232 (*)	Extinction at232nm	1.887				AOCS Ch 5 -91
UV coefficient K268 (*)	Extinction at268nm	0.157				AOCS Ch 5 -91
UV coefficient diff. (ΔK) (*)	Difference	-0.003				AOCS Ch 5 -91
Pyropheophytin A (*)	%	3.4				ISO29841
1,2-Diacylglycerides (*)	%	87.2				ISO29822
C14:0 Myristic acid (*)	%	0.01				COI/T.20/Doc. No 33
C16:0 Palmitic acid (*)	%	12.3				COI/T.20/Doc. No 33
C16:1 Palmitoleic acid(*)	%	1.1				COI/T.20/Doc. No 33
C17:0 Heptadecanoic acid(*)	%	0.1				COI/T.20/Doc. No 33
C17:1 Heptadecenoic acid(*)	%	0.2				COI/T.20/Doc. No 33
C18:0 Stearic acid (*)	%	3.2				COI/T.20/Doc. No 33
C18:1 Oleic acid(*)	%	72.8				COI/T.20/Doc. No 33
C18:2 Linoleic acid (*)	%	8.4				COI/T.20/Doc. No 33
C18:3 Linolenic acid(*)	%	0.8				COI/T.20/Doc. No 33
C20:0 Arachidic acid(*)	%	0.4				COI/T.20/Doc. No 33
C20:1 Eicosenoic acid(*)	%	0.3				COI/T.20/Doc. No 33
C22:0 Behenic acid(*)	%	0.1				COI/T.20/Doc. No 33

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C22:1 Erucic acid (*)	%	0.0				COI/T.20/Doc. No 33
C24:0 Lignoceric acid(*)	%	0.1				COI/T.20/Doc. No 33
Sensory Analysis - Defect	Scale 0 - 10	0.0				COI/T.20/Doc. No15
Sensory Analysis - Fruitiness	Scale 0 - 10	5.5				COI/T.20/Doc. No15
Sensory Analysis - Bitterness	Scale 0 - 10	3.9				COI/T.20/Doc. No15
Sensory Analysis - Pungency	Scale 0 - 10	4.0				COI/T.20/Doc. No15
Squalene	mg/kg	6,036.8				MO-SM-P-13
α Tocopherols	ppm	251.3				ISO 9936
<b>Biophenols profile</b>						
Hydroxytyrosol	mg/kg	13.3				COI/T. 20/Doc. No 29
Tyrosol	mg/kg	6.8				COI/T. 20/Doc. No 29
Vanillic acid + Caffeic acid	mg/kg	0.5				COI/T. 20/Doc. No 29
Vanillin	mg/kg	1.4				COI/T. 20/Doc. No 29
p-Coumaric Acid	mg/kg	3.5				COI/T. 20/Doc. No 29
Hydroxytyrosol Acetate	mg/kg	0.9				COI/T. 20/Doc. No 29
Ferulic acid	mg/kg	9.6				COI/T. 20/Doc. No 29
o-Coumaric Acid	mg/kg	0.0				COI/T. 20/Doc. No 29
Decarb. oleuro aglycone, Ox Al	mg/kg	7.2				COI/T. 20/Doc. No 29
Oleacein	mg/kg	109.2				COI/T. 20/Doc. No 29
Oleuropein	mg/kg	6.1				COI/T. 20/Doc. No 29
Oleuro aglycone, Al	mg/kg	15.1				COI/T. 20/Doc. No 29

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Tyrosol Acetate	mg/kg	16.5				COI/T. 20/Doc. No 29
Decarb. ligstr aglycone, Ox Al	mg/kg	12.6				COI/T. 20/Doc. No 29
Oleocanthal	mg/kg	62.8				COI/T. 20/Doc. No 29
Pinoresinol + 1 Acetoxy pinore	mg/kg	22.2				COI/T. 20/Doc. No 29
Cinnamic Acid	mg/kg	6.0				COI/T. 20/Doc. No 29
Ligstroside aglycone, Al	mg/kg	14.9				COI/T. 20/Doc. No 29
Oleuro aglycone, Ox Al Hy	mg/kg	21.3				COI/T. 20/Doc. No 29
Luteolin	mg/kg	15.2				COI/T. 20/Doc. No 29
Oleuro aglycone, Al Hy	mg/kg	80.9				COI/T. 20/Doc. No 29
Ligstro aglycone, Ox Al Hy	mg/kg	12.6				COI/T. 20/Doc. No 29
Apigenin	mg/kg	7.7				COI/T. 20/Doc. No 29
Methyl-Luteolin	mg/kg	5.2				COI/T. 20/Doc. No 29
Ligstroside aglycone, Al Hy	mg/kg	16.8				COI/T. 20/Doc. No 29
Total Biophenols- HPLC	ppm	468.3				COI/T. 20/Doc. No 29

<b>#CUSTOMER:</b>						
<b>#ADDRESS:</b>						
<b>SAMPLE NUMBER:</b>	000512212	<b>#COMMODITY:</b>	Virgin olive oil			
<b>#REFERENCE:</b>	LOTE 24VF01					
<b>#ADDITIONAL INFORMATION:</b>	Aceite de Oliva Virgen Extra					
<b>REMARKS:</b>						
<b>DESCRIPTION:</b>	Sample in sealed container.					
<b>AMOUNT APPROX.:</b>	25ml	<b>CONTAINER:</b>	Amber glass			
<b>* SAMPLING:</b>	Customer	<b>*# SAMPLING DATE/TIME:</b>	05/03/2024	Not provided		
<b>ENTRY DATE/TIME:</b>	08/03/2024 16:09:00	<b>STARTING:</b>	08/03/2024	<b>ENDING:</b>	11/03/2024	

Parameter	Result	U	% Rec	LQ	Unit	Method	Technique
<b>Metals</b>							
Arsenic	< 0.020			0.020	mg/Kg	PEE49	ICP MS
Cadmium	< 0.020			0.020	mg/Kg	PEE49	ICP MS
Copper	< 0.050			0.050	mg/Kg	PEE49	ICP MS
Iron	< 1.00			1.00	mg/Kg	PEE49	ICP MS
Lead	< 0.020			0.020	mg/Kg	PEE49	ICP MS

\*LML UE (mg/Kg): 0.1

\*Legislation: Reglamento (UE) 2023/915 y posteriores modificaciones