

Translation of : Certificate of Analysis N° 130/16

Sample of : Extra virgin Olive Oil Toscano Biologico

Presented by: Az. Agr. CASA ITALIA sas



Via Lampaggio 29 – 51035 LAMPORECCHIO

On (date): 15/01/2016

Date	Analyses	Analyse method	Results
19/01/2016	Free fatty acids (acidity)	Reg CEE 2568/1991 11/07/1991 GU CEE L248 05/09/1991 All II Reg CE 702/2007 21/06/2007 GU CE L161 22/06/2007	0.41 %
19/01/2016	Peroxide value	Reg CEE 2568/1991 11/07/1991 GU CEE L248 05/09/1991 All III	8.4 meq O ₂ /kg
18/01/2016	Spectrophotometric Investigation in the UV	Reg CEE 2568/1991 11/07/1991 GU CEE L248 05/09/1991 All IX Reg CEE 183/1993 29/01/1993 GU CEE L22 30/01/1993	
	K ₂₃₂		1.89
	K ₂₇₀		0.12
	Delta K		0.004
21/01/2016	Biophenols	COI/T.20/Doc n 29/2009	382
18/01/2016	Tocopherols	ISO 9936:2006 Corr 1:2008	366
15/01/2016	Fatty Acid Methyl Esters	Reg CE 796/2002 06/05/2002 GU CE L128 15/05/2002 All XB met A + Reg CEE 2568/1991 11/07/1991 GU CEE L248 05/09/1991 All XA Reg CEE 1429/1992 26/05/1992 GU CEE L150 02/06/1992	% m/m
	Myristic		0.01
	Palmitic		14.02
	Palmitoleic		1.08
	Margaric		0.04
	Margaroleic		0.08
	Stearic		1.90
	Oleic		74.36
	Linoleic		6.94
	Arachidic		0.34
	Linolenic		0.77
	Eicosanoic		0.32
	Behenic		0.10
	Lignoceric		0.04
	Trans C18:1		0.01
	Trans C18:2 + trans C18:3		0.01

Florence, 25/01/2016

The Laboratory Manager
Dott.ssa Laura Mazzanti

The results relate only to the items tested.

