

PROVISIONAL TEST REPORT 2504537

Monopoli, 13/02/2025

Data acceptance: 11/02/2025

Analysis starting date 11/02/2025

CUSTOMER

Società Agricola Sergio Delle Monache Srl
Strada Provinciale Norchia n.20
01019 VETRALLA VT

Sample arrival date 11/02/2025
Label: Italian Organic Extra Virgin Olive Oil, Cold Extracted - TAMIA biologico - Best before: 31-JULY-2026 Harvest year 2024-25 Lot 29-25 - Società Agricola Sergio delle Monache Srl, Strada Provinciale Norchia, 20 01019 Vetralla (VT) Italia.
Bottled in Località Capacqua 14 01019 Vetralla (VT) . Italia (-)
Seal: Hermetically sealed original dark glass bottle (-)
Sampling procedure: By the Customer (-)
Quantity of sample: 100 ml
(-): Information provided by the Customer

TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
FREE FATTY ACIDS	0,10	±0,01	% Oleic Acid				01-C	0,80 ⁽¹⁾		12/02/2025	A
PEROXIDE VALUE	3,5	±0,2	meq O2/kg oil				02-C	20,0 ⁽¹⁾		12/02/2025	A
SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (ISOOCANE)											
K232	1,81	±0,09					10-C	2,50 ⁽¹⁾		12/02/2025	A
K268	0,116	±0,004					10-C	0,22 ⁽¹⁾		12/02/2025	A
Delta K	-0,004	±0,001					10-C	0,01 ⁽¹⁾	11C	12/02/2025	A
BIOPHENOLS											
Total Polyphenols (as tyrosol)	353	±99	mg/kg		30		26-C			13/02/2025	A
Hydroxy-tyrosol (3,4 DHPEA)	24		mg/kg		3		26-C			13/02/2025	A
Tyrosol (p, HPEA)	13		mg/kg		3		26-C			13/02/2025	A
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA)	50		mg/kg		3		26-C			13/02/2025	A
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)	45		mg/kg		3		26-C			13/02/2025	A
Lignans	61		mg/kg		3		26-C			13/02/2025	A
Oleuropein aglycon (3,4 DHPEA-EA)	53		mg/kg		3		26-C			13/02/2025	A
Ligstroside aglycon (p, HPEA-EA)	13		mg/kg		3		26-C			13/02/2025	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.

Analysis performed at:
A: Via Vecchia Ospedale, 11 - 70043 Monopoli BA

Continued...



Laboratory recognised by the
International Olive Council (IOC)
for the physico-chemical analysis of olive oils
and olive-pomace oils
Type A: advanced testing
(01/12/2024 - 30/11/2025)

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Legend

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

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

26-C = COI/T.20/Doc. n. 29/Rev.2 2022

Chemist

dr. Chim. Arianna Luisi

Ordine dei Chimici Bari A681

"Chemiservice" General Manager

dr. Valentina Cardone



ANALYST
MEMBER

FOSFA INTERNATIONAL



Laboratory recognised by the
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 for the physico-chemical analysis of olive oils
 and olive-pomace oils
Type A: advanced testing
 (01/12/2024 - 30/11/2025)