

CERTIFICATE OF ANALYSIS

Product Name	Olive Oil Extra Virgin
Botanical Name	Olea Europaea
Product Code	PCO4062
CAS #	8001-25-0
EINECS #	232-277-0
INCI Name	Olea Europaea Fruit Oil

Batch #	2302243445
Manufacturing Date	FEBRUARY 2024
Best Before Date	AUGUST 2025

Extraction Method	Cold Pressed
Quality	100% Pure and Natural

ANALITIC RESULTS:

PARAMATER	LIMITS	RESULTS
Acidity(%)	≤0,3	0,12
Peroxides(meqO2/kg)	≤5	1
K232	-	3,3
K270	≤2	1,3
ΔK	≤0,2	0,12
ΔECN42	≤0,5	0,36
Waxes(C40+C42+C44+C46)ppm	≥350	3286

COMPOSITION OF STEROLS BY GC:

PARAMATER	LIMITS	RESULTS
Cholesterol(%)	≤0,5	0.08
Brassicasterol(%)	≤0,2	T.Z.
Campesterol(%)	≤4,0	3.2
Stigmasterol(%)	≤Campesterol	1.5
Apparentβ - Sitosterol(%)	≥93,0	94.2
Δ7-Stigmastenol(%)	≤0,5	0.4
Erythrodiol+Uvaol(%)	≥4,5	19.6
Totalsterols(ppm)	≥1800	3782

Disclaimer: This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any other process. Such information is to be the best of the company's knowledge and believed accurate and reliable as of the date indicated. However, no representation, warranty or guarantee of any kind, express or implied, is made as to its accuracy, reliability or completeness and we assume no responsibility for any loss, damage or expense, direct or consequential, arising out of use. It is the user's responsibility to satisfy himself as to the suitability & completeness of such information for his own particular use.

HUMIDITY+IMPURITIES:

PARAMATER	LIMITS	RESULTS
HUMIDITY	≤0,1%	OK
IMPURITIES	≤0,05%	OK

CROMATOGRAPHIC ANALYSIS:

FATTYACIDCOMPOSITION	LIMITS	RESULTS
Mirysritc Acid C14:0	≤0.03	0,02
Palmitic Acid C16:0	7.5-20	13
Palmitoleic Acid C16:1	0.3-3.5	1,2
Margaric Acid C17:0	0-0.4	0,09
Margaroleic Acid C17:1	0-0.6	0,2
Stearic Acid C18:0	0.5-5.0	2,8
Oleic Acid C18:1	55-83	70,1
Linoleic Acid C18:2	2.5-21	10,9
Linolenic Acid C18:3	≤1.0	0,8
Arachidic Acid C20:0	≤0.6	0,5
Gadoleic Acid C20:1	≤0.5	0,3
Behenic Acid C22:0	≤0.3	0,2
Erucic Acid C22:1	≤5	Tz
Lignoceric Acid C24:0	≤0.2	0,07
Transoleic Acid	≤0.4	0,2
Translinoleic+linolenic Acid	≤0.35	0,1

POLYCYCLIC AROMATIC HYDROCARBONS (ppb):

PARAMATER	LIMITS	RESULTS
Benzopyrene	≤2	0,3
TotalPHAs	≤10	2,8

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TASTING:

PARAMATER	CONFORMS	NO CONFORMS
Tasting	YES	

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight.
When stored for more than 24 months, quality should be checked before use.

As it is electronically generated document, hence no signature required.