Eurofins Croatiakontrola

Provjera vjerodostojnosti dokumenta

Eurofins Croatiakontrola d.o.o.
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Tel +3851 4817 215
Fax +3851 4817 191
info.croatiakontrola@ftcee.eurofins.com
www.eurofins.hr

Zagreb, **30.10.2025.**

Analitičko izvješće br. **AR-25-U6-043577-01**

Uzorak:	A01-2025-00061579 MASLINOVO ULJE, SPREMNIK 2
Nalogodavac:	**FARMA JOLA, poljoprivredni obrt, vl. Michael Pavlović, Franceskija 54, 52475 SAVUDRIJA**
Narudžbenica:	Zahtjev za analizu od 22.10.2025.
Uzorak dostavljen:	23.10.2025.
Ispitivanje započeto:	24.10.2025.
Ispitivanje završeno:	30.10.2025.
Vrsta analiza:	Podugovorene analize
Zaključak:	A01-2025-00061579 Ispitani parametri uzorka odgovaraju Delegiranoj uredbi Komisije (EU) 2022/2104 za kategoriju ekstra djevičanskog maslinovog ulja.
Pravilo odlučivanja:	A01-2025-00061579 Pravilo sigurnog odbacivanja rezultata ispitivanja
Zaključak dao:	Marija Zigmundic **Odobrio:** Marija Zigmundic

Voditelj PC Laboratorija
Goran Stuhne, dipl. ing. kemije

Potpisano: EUROFINS CROATIAKONTROLA d.o.o.
Razlog: Ovjera dokumenta
Lokacija: HR[04.11.2025, 13:34:34]
Vlasnik: EUROFINS CROATIAKONTROLA d.o.o.
Analiticko izvjesce je digitalno potpisano i vazece je bez pecata i potpisa.

Rezultati analize

A01-2025-00061579 MASLINOVO ULJE, SPREMNIK 2

Uzorkovano od strane: Nalogodavac

Opis uzorka: Uzorak dostavljen u staklenoj ambalaži ; pravilno označen i u urednom stanju, u količini dostatnoj za analize.

Podugovorene analize

Parametar	Rezultat	MN	Jedinica mjere	Očekivana vrijednost	MDK	Odgovara	Metoda
** Ukupni polifenoli (izraženi kao tirosol)	723		mg/kg				COI/T.20/Doc. No 29 metoda
** Voskovi	47.0		mg/kg		≤ 150	Da	

Parametar	Rezultat	MN	Jedinica mjere	Očekivana vrijednost	MDK	Odgovara	Metoda
** Delta K	0.00				≤ 0.01	Da	
** K 232	1.93				≤ 2.50	Da	
** K 268	0.16				≤ 0.22	Da	
** Kiselost (izražena kao oleinska kiselina)	0.28		%		≤ 0.80	Da	
** Peroksidni broj	8.2		meqO2/kg		≤ 20.0	Da	

Napomena
* – Metode obuhvaćene područjem akreditacije
** – Analizirano u vanjskom ovlaštenom laboratoriju
*F – Fleksibilno područje akreditacije
MDK – Maksimalno dopuštena količina
MN – Mjerna nesigurnost izražava se na zahtjev kupca i za rezultat veći od MDK
LOQ – Granica kvantifikacije

——— Kraj analitičkog izvješća ———

crea
CENTRO DI RICERCA INGEGNERIA E TRASFORMAZIONI AGROALIMENTARI
SEDE DI PESCARA
- LABORATORIO REVISIONE ANALISI -
presso MOF (Mercato Orto Frutticolo) – Centro Agroalimentare
Via Nazionale S.S. 602 Km 51 +355 C.da Buccieri - 65012 Villanova di Cepagatti (Pescara) - Italy
@luciana.digiacinto@crea.gov.it | @it.serviziorevisione@crea.gov.it | it.serviziorevisione@pec.crea.gov

IOC-RECOGNITION for the period from December, 1 2024 to November, 30 2025

CERTIFICATE OF ANALYSIS No. 126/25

Sample Grade:	EXTRA VIRGIN OLIVE OIL
Label:	Eurofins Croatiakontrola 0061579 A01-2025-00061579 T: No due date
Received from:	Eurofins Croatiakontrola d.o.o. – Karlovačka cesta, 4L 10000 Zagreb Croatia
Date of arrival:	October 27, 2025

Sample removed and transported by the customer

Start Date tests: 28/10/2025
End Date tests: 29/10/2025

	(*)
- Free acidity (% m/m expressed in oleic acid) (1) = 0.28	(≤ 0.80 %)
- Peroxide value (meqO_2/Kg) (1) = 8.2	(≤ 20.0 meqO_2/kg)
- Asorbency in ultra-violet ($K^{1\%}_{1cm}$) (1)	
K_{232} nm = 1.93	(≤ 2.50)
K_{268} nm (iso-octane) = 0.16	(≤ 0.22)
ΔK = 0.00	(≤ 0.01)
- Phenols content (mg/kg expressed in tyrosol) (1) = 723	
- Wax content (C42 + C44 + C46) (mg/kg) (1) = 47	(≤ 150 mg/kg)

(*) Quality and purity criteria for Extra virgin olive oil category according to the Commission Delegated Regulation (EU) 2022/2104
(1) According to the IOC Trade Standard applying to olive oils and olive-pomace oils (Doc. No COI/T.15/NC No 3) methods

Cepagatti, October 29, 2025

CREA – Consiglio per la ricerca e l'analisi dell'economia agraria
crea IT
Sede di Servizio Attivo di Pescara

THE ANALYST
(Dr Nicola Simone)

Provjera vjerodostojnosti dokumenta

Eurofins Croatiakontrola d.o.o.
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Zagreb, **04.11.2025.**

Analitičko izvješće br. **AR-25-U6-044399-01**

Uzorak:	A01-2025-00061580 MASLINOVO ULJE, SPREMNIK 2
Nalogodavac:	**FARMA JOLA, poljoprivredni obrt, vl. Michael Pavlović, Franceskija 54, 52475 SAVUDRIJA**
Narudžbenica:	Zahtjev za analizu od 22.10.2025.
Uzorak dostavljen:	23.10.2025.
Ispitivanje započeto:	24.10.2025.
Ispitivanje završeno:	04.11.2025.
Odobrio:	Marija Zigmundic

Voditelj PC Laboratorija
Goran Stuhne, dipl. ing. kemije

Ovo analitičko izvješće se odnosi na gore opisani uzorak, prispio navedenog datuma, pod navedenom oznakom.
Nije dopušteno neovlašteno umnožavanje izvješća.
Nije dopušteno isticanje imena Eurofins Croatiakontrole d.o.o. u svrhu reklamiranja proizvoda.
Zaključak, izjava o sukladnosti, izjave o klasifikaciji su u području akreditacije ako se odnose na ispitane parametre metodama obuhvaćenim područjem akreditacije.

Analitičko izvješće isključivo s potpisom ovjerenim štambiljem Croatiakontrole predstavlja javnu ispravu (OB PO 78/1/Izdanje 4).

Trgovački sud u Zagrebu
Temeljni kapital: 717.472,96 € uplaćen u cijelosti
Matični broj: 3710661
OIB: 50024748563
VAT: HR50024748563
Direktor: Drago Cota

IBAN: HR08 2360 0001 1016 1642 2
Zagrebačka banka d.d. SWIFT ZABAHR2X

Rezultati analize

A01-2025-00061580 MASLINOVO ULJE, SPREMNIK 2

Uzorkovano od strane:	Nalogodavac
Opis uzorka:	Uzorak dostavljen u staklenoj ambalaži ; pravilno označen i u urednom stanju, u količini dostatnoj za analize.

Parametar	Rezultat	MN	Jedinica mjere	Očekivana vrijednost	MDK	Odgovara	Metoda
** Bjelančevine (Nx6,25)	<0.38	±0.06	%				ISO 1871: 2009
** C 10:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 11:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 12:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 13:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 14:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 14:1	<0.1	±0.02	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 15:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 15:1	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 16:0	14.80	±0,44	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 16:1	1.24	±0,10	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 17:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 17:1	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:0	1.90	±0,21	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:1 11c	3.03	±0,36	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:1 c ostali	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:1 n9	71.14	±7,11	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:1t	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:2	5.72	±0,34	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:2 (trans/trans)	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:3	<0.1	±0.02	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:3	0.75	±0,09	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:3 trans	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 18:4	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 20:0	0.35	±0,03	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 20:1	0.29	±0,03	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 20:2	<0.1	±0.02	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 20:3	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 20:4	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 20:5	<0.1	±0.02	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 20-3	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 21:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 22:0	0.10	±0,01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 22:1	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 22:1 isomers	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 22:2	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 22:4	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06

** C 22:5	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 22:6 omega 3	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 23:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 24:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 24:1	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 4:0	<0.1	±0.02	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 6:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** C 8:0	<0.1	±0.01	%				PN EN ISO 12966-1:2015-01 + AC:2015-06
** Dušik - Kjeldahl	<0.06	±0.01	%				ISO 1871: 2009
** Energetska vrijednost (kcal)	899		kcal/100 g				Rozp.(UE) 1169/2011
** Energetska vrijednost (kJ)	3696		kJ/100 g				Rozp.(UE) 1169/2011
** Fruktoza	<0.10	±0.01	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Galaktoza	<0.10	±0.02	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Glukoza	<0.10	±0.01	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Laktoza	<0.10	±0.02	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Maltoza	<0.10	±0.02	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Mononezasićene masne kiseline	75.70	±9,84	g/100 g				PN EN ISO 12966-1:2015-01 + AC:2015-06
** Natrij (Na)	0.012	±0,002	g/100 g				Internal Method PB/CH/38
** Omega-3 masne kiseline	0.75	±0,11	g/100 g				PN EN ISO 12966-1:2015-01 + AC:2015-06
** Omega-6 masne kiseline	5.72	±0,80	g/100 g				PN EN ISO 12966-1:2015-01 + AC:2015-06
** Omega-9 masne kiseline	71.43	±10,00	g/100 g				PN EN ISO 12966-1:2015-01 + AC:2015-06
** Pepeo	<0.1	±0.02	%				PN ISO 936:2000
** Polinezasićene masne kiseline	6.47	±0,84	g/100 g				PN EN ISO 12966-1:2015-01 + AC:2015-06
** Rafinoza	<0.10	±0.02	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Saharoza	<0.10	±0.02	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Sol (NaCl)	0.03	±0,00	%				according regulation EU n °1169/2011
** Trans masne kiseline	<0.1	±0.02	g/100 g				PN EN ISO 12966-1:2015-01 + AC:2015-06
** Udio masti nakon hidrolize	99.90	±12,99	%				Internal Method PB/CH/51
** Ugljikohidrati	<0.5		%				Rozp.(UE) 1169/2011
** Ukupni šećeri	<0.10	±0.02	%				Internal Method, PB/CH/36 issue 5 from date 20.05.
** Voda i hlapive tvari	0.14	±0,05	%				PN EN ISO 662:2016-06
** Zasićene masne kiseline	17.15	±2,40	g/100 g				PN EN ISO 12966-1:2015-01 + AC:2015-06

Napomena
* – Metode obuhvaćene područjem akreditacije
** – Analizirano u vanjskom ovlaštenom laboratoriju
*F – Fleksibilno područje akreditacije
MDK – Maksimalno dopuštena količina
MN – Mjerna nesigurnost izražava se na zahtjev kupca i za rezultat veći od MDK
LOQ – Granica kvantifikacije

——— Kraj analitičkog izvješća ———

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PCA POLSKIE CENTRUM AKREDYTACJI BADANIA
AB 1334

Eurofins Croatiakontrola d.o.o.
Karlovacka 4L
10000 Zagrzeb
CHORWACJA

Issue date 04.11.2025

Analytical report AR-25-ST-184451-01

Sample code 720-2025-00302849

x **Type of sample**	MASLINOVO ULJE, SPREMNIK 2 Uzorak dostavljen u staklenoj ambalaži ; pravilno oznacen i u urednom stanju, u kolicini dostatnoj za analize.
x **Sample sender**	Eurofins Croatiakontrola d.o.o.
x **Prescriber**	Eurofins Croatiakontrola d.o.o.
x **Purchase order date**	24.10.2025
x **Client Purchase order nr.**	EUHR01-00066640
Reception date	27.10.2025
Transport by	Courier
Sample condition	acceptable
x **Sampling Person**	principal
x **Type of sampling**	no data
x **Purpose of the testing**	no data
x **Client sample code**	A01-2025-00061580
x **Packaging**	glass bottle
Number of tested samples	1
Start analysis	27.10.2025
End Analysis	04.11.2025

Results / Outcomes

ST05X	**Ash total content (A)**				
Method	PN ISO 936:2000, Technique [weighting method]				
	Ash	<0,1	*	%	0.1 ± 0.02
ST05Y	**The water content and volatile substances (A)**				
Method	PN EN ISO 662:2016-06, Technique [weighting method]				
	Water content and volitare substance	0,14		%	± 0,05
ST05Z	**Protein content (Nx6,25) (A)**				
Method	ISO 1871:2009, Titrimetry (potentiometric)				
	Nitrogen - Kjeldahl	<0,06	*	%	0.06 ± 0.01
	Protein (from calc.) (Nx6.25)	<0,38		%	0.38 ± 0.06

ST0LH **Total fat content (A)**

Method PB/CH/51 issue 2 of 22.04.2024., Gravimetry

Content of fat after hydrolisis	99,90		%	± 12,99

ST0SI **Fatty acid profile (A)**

Method PN EN ISO 12966-1:2015-01 + AC:2015-06, Method gas chromatography with flame ionization detection , GC-FID

Mono unsaturated fatty acids	75,70		g/100 g	± 9,84
Omega-3 fatty acids	0,75		g/100 g	± 0,11
Omega-6 fatty acids	5,72		g/100 g	± 0,80
Omega-9 fatty acids	71,43		g/100 g	± 10,00
Poly unsaturated fatty acids	6,47		g/100 g	± 0,84
Trans fatty acids	<0,1	*	g/100 g	0.1 ± 0.02
Saturated fatty acids	17,15		g/100 g	± 2,40
C 10:0 (Capric acid)	<0,1	*	%	0.1 ± 0.01
C 11:0 (Undecanoic acid)	<0,1	*	%	0.1 ± 0.01
C 12:0 (Lauric acid)	<0,1	*	%	0.1 ± 0.01
C 13:0 (Tridecanoic acid)	<0,1	*	%	0.1 ± 0.01
C 14:0 (Myristic acid)	<0,1	*	%	0.1 ± 0.01
C 14:1 (Myristoleic acid)	<0,1	*	%	0.1 ± 0.02
C 15:0 (Anteisopentdecanoic acid)	<0,1	*	%	0.1 ± 0.01
C 15:1 (Pentadecenoic acid) + Isomers	<0,1	*	%	0.1 ± 0.01
C 16:0 (Palmitic acid)	14,80		%	± 0,44
C 16:1 (Palmitoleic acid)	1,24		%	± 0,10
C 17:0 (Margaric acid)	<0,1	*	%	0.1 ± 0.01
C 17:1 (Heptadecenoic acid)	<0,1	*	%	0.1 ± 0.01
C 18:0 (Stearic acid)	1,90		%	± 0,21
C 18:1 c others	<0,1	*	%	0.1 ± 0.01
C 18:1 C11	3,03		%	± 0,36
C 18:1 n9 Octadecan acid	71,14		%	± 7,11
C 18:1t (Elaidic Acid)	<0,1	*	%	0.1 ± 0.01
C 18:2 (Linoleic acid)	5,72		%	± 0,34
C 18:2 (trans/trans)	<0,1	*	%	0.1 ± 0.01
C 18:3 (alpha-linolenic acid)	0,75		%	± 0,09
C 18:3 (gamma-linolenic acid)	<0,1	*	%	0.1 ± 0.02
C 18:3 trans	<0,1	*	%	0.1 ± 0.01
C 18:4 (Octadecatetraenic acid)	<0,1	*	%	0.1 ± 0.01
C 20:0 (Arachidic acid)	0,35		%	± 0,03
C 20:1 (Eicosenoic acid)	0,29		%	± 0,03
C 20:2 Eicosadienoic acid n-6	<0,1	*	%	0.1 ± 0.02
C 20:3 (Eicosatrienoic acid)	<0,1	*	%	0.1 ± 0.01
C 20:4 Eicosatetraenoic/Arachidonic acid	<0,1	*	%	0.1 ± 0.01
C 20:5 Eicosapentaenoic acid	<0,1	*	%	0.1 ± 0.02
C 20-3 Eicosatrienoic acid n-6	<0,1	*	%	0.1 ± 0.01
C 21:0 Henikanozanian metylu	<0,1	*	%	0.1 ± 0.01
C 22:0 (Behenic acid)	0,10		%	± 0,01
C 22:1 Docosenoic acid	<0,1	*	%	0.1 ± 0.01
C 22:1 isomers	<0,1	*	%	0.1 ± 0.01

	C 22:2 (Docosadienoic acid)	<0,1	*	%	0.1 ± 0.01
	C 22:4 Docosatetraenoic acid	<0,1	*	%	0.1 ± 0.01
	C 22:5 Docosapentaenoic acid (Omega 3)	<0,1	*	%	0.1 ± 0.01
	C 22:6 omega 3	<0,1	*	%	0.1 ± 0.01
	C 23:0 (Tricosanoic acid)	<0,1	*	%	0.1 ± 0.01
	C 24:0 (Lignoceric acid)	<0,1	*	%	0.1 ± 0.01
	C 24:1 (Nervonic acid)	<0,1	*	%	0.1 ± 0.01
	C 4:0 Butanoic acid	<0,1	*	%	0.1 ± 0.02
	C 6:0 (Caproic acid)	<0,1	*	%	0.1 ± 0.01
	C 8:0 Octanoic acid	<0,1	*	%	0.1 ± 0.01
ST0SR	**Salt (NaCl) calculated from sodium content (A)**				
Method	according to regulation 1169/2011, Calculation				
	Salt calculated as NaCl	0,03		%	± 0,00
ST15G	**Sugars content (A)**				
Method	PB/CH/36 issue 5 from date 20.05.2024, High-Performance Liquid Chromatography method with Refractive Index detection (HPLC-RI), LC-RI				
	Raffinose	<0,10	*	%	0.10 ± 0.02
	Fructose	<0,10	*	%	0.10 ± 0.01
	Galactose	<0,10	*	%	0.10 ± 0.02
	Glucose	<0,10	*	%	0.10 ± 0.01
	Lactose	<0,10	*	%	0.10 ± 0.02
	Maltose	<0,10	*	%	0.10 ± 0.02
	Sucrose	<0,10	*	%	0.10 ± 0.02
	Total sugars	<0,10	*	%	0.10 ± 0.02
ST181	**Energetic value, without dietary fiber (A)**				
Method	Rozp.(UE) 1169/2011, Calculation				
	Energy value (kcal)	899		kcal/100 g	
	Energy value (kJ)	3696		kJ/100 g	
	Carbohydrate calculated (difference)	<0,5		%	
ST18R	**Content of sodium (A)**				
Method	PB/CH/38 issue 4 of 10.03.2022, Flame photometry				
	Content of sodium	0,012		g/100 g	± 0,002

* = Below the specific limit of quantification
A = Accredited method
+/- Uncertainty of measurement presented as expanded uncertainty of measurement (95%; k=2). The measurement uncertainty does not take into account the sampling step. For test results given in the form „<or>”, the given uncertainty of measurement applies only to the lower or upper limit of the accredited measuring range, respectively.
x = Data provided by the customer

JUDGEMENT

The results for the content of individual fatty acids and the sum of trans fatty acids refer to fat [g / 100 g fat]; th
content of residual fatty acid groups refer to the sample [g / 100 g sample].

Aneta Zawila

Authorized by:
Monika Dudek - Deputy Laboratory Manager- Chemistry Department

Approved by Aneta Zawila
Analytical Service Manager

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