



CENTRO DI RICERCA INGEGNERIA E TRASFORMAZIONI  
AGROALIMENTARI  
SEDE DI PESCARA

- LABORATORIO REVISIONE ANALISI -

presso MOF (Mercato Orto Frutticolo) – Centro Agroalimentare  
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IOC-RECOGNITION for the period from December, 1 2023 to November, 30 2024

CERTIFICATE OF ANALYSIS No. 80/24

Sample Grade: EXTRA VIRGIN OLIVE OIL  
Label: SPREMIK 2 Eurofins Croatiakontrola 069777 A01-2024-00069777 T: No due date  
Received from: Eurofins Croatiakontrola d.o.o. – Karlovačka cesta, 4L 10000 Zagreb Croatia  
Date of arrival: November 22, 2024  
Sample removed and transported by the customer

Start Date tests: 11/25/2024

End Date tests: 11/26/2024

(\*)

- Free acidity (% m/m expressed in oleic acid) <sup>(1)</sup> = 0.22 (≤ 0.80 %)
- Peroxide value (meqO<sub>2</sub>/Kg) <sup>(1)</sup> = 8.3 (≤ 20.0 meqO<sub>2</sub>/kg)
- Asorbency in ultra-violet (K<sup>1%</sup><sub>1cm</sub>) <sup>(1)</sup>
  - K<sub>232</sub> nm = 1.98 (≤ 2.50)
  - K<sub>268</sub> nm (iso-octane) = 0.17 (≤ 0.22)
  - ΔK = - 0.01 (≤ 0.01)
- Phenols content (mg/kg) <sup>(1)</sup> = 706
- Wax content (C42 + C44 + C46) (mg/kg) <sup>(1)</sup> = 32 (≤ 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, November 26, 2024



THE ANALYST  
(Dr. Luciana Di Giacinto)

*Luciana Di Giacinto*