



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. 11/24

Sample Grade: EXTRA VIRGIN OLIVE OIL  
Label: Eurofins Croatiakontrola 005104 A01-2024-00005104 Rec. Date 30.01.2024  
Received from: Eurofins Croatiakontrola d.o.o. – Karlovačka cesta, 4L 10000 Zagreb Croatia  
Date of arrival: February 01, 2024  
Sample removed and transported by the customer

Start Date tests: 01/02/2024

End Date tests: 01/02/2024

	(*)
- Free acidity (% m/m expressed in oleic acid) <sup>(1)</sup> = 0.15	(≤ 0.80 %)
- Peroxide value (meqO <sub>2</sub> /Kg) <sup>(1)</sup> = 12.3	(≤ 20.0 meqO <sub>2</sub> /kg)
- Asorbency in ultra-violet (K <sup>1%<sub>1cm</sub></sup> ) <sup>(1)</sup>	
K <sub>232</sub> nm = 2.18	(≤ 2.50)
K <sub>268</sub> nm (iso-octane) = 0.13	(≤ 0.22)
ΔK = 0.00	(≤ 0.01)
- Phenols content (mg/kg expressed in tyrosol) <sup>(1)</sup> = 691	
- Wax content (C42 + C44 + C46) (mg/kg) <sup>(1)</sup> = 39	(≤ 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, February 01, 2024



THE ANALYST  
(Dr Luciana Di Giacinto)  
*Luciana Di Giacinto*