



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. 79/24

Sample Grade: EXTRA VIRGIN OLIVE OIL
Label: SPREMIK 1 Eurofins Croatiakontrola 069775 A01-2024-00069775 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) (1) = 0.21	(≤ 0.80 %)
- Peroxide value (meqO ₂ /Kg) (1) = 7.6	(≤ 20.0 meqO ₂ /kg)
- Absorbency in ultra-violet (K ^{1%} _{1cm}) (1)	
K ₂₃₂ nm = 1.79	(≤ 2.50)
K ₂₆₈ nm (iso-octane) = 0.13	(≤ 0.22)
ΔK = 0.00	(≤ 0.01)
- Phenols content (mg/kg) (1) = 604	
- Wax content (C42 + C44 + C46) (mg/kg) (1) = 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