



Laboratory recognised by the International Olive Council (IOC) for the physico-chemical analysis of olive oils and olive-pomace oils (Type A) and for the sensory analysis of virgin olive oils (01/12/2021- 30/11/2022)

Institut za poljoprivredu i turizam



Institute of Agriculture and Tourism

Food Technology and Biotechnology Laboratory

Olive oil test report **383-21en** (sample code)



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Date of sample receipt: 01/12/2021

Date of issue of the report: 07/12/2021

Customer information

Name:	O.P.G. Matteo Belci
Address:	Mlinska 7, 52215 Vodnjan

Sample information¹ (category declared by the customer; parameters {1} - {8} should be tested to confirm the declared category)

Quality category:	Extra virgin olive oil
Product name:	"Meloto Busa"
Description of the sample and the sampling procedure:	The sample was received in two separate bottles made of dark glass, containing 0.25 litres for chemical and 0.5 litres for sensorial analysis. The bottles were filled with the sample to the top, and originally sealed.

¹ The laboratory disclaims any responsibility with regard to information received from the customer. The test results and declarations of conformity in this report refer only to the tested sample, but not to the oil from which the sample was made because the laboratory is not responsible for sampling.

Test results

Quality characteristic	Result ± Measurement uncertainty	Unit	Limit values for Extra Virgin Olive Oil ^{1/2}	Method
PHYSICO-CHEMICAL TESTING				Date of testing: 06/12/2021
(1) Acidity	0,12 ± 0,01	% as oleic acid	≤ 0,80	M01-1 ^A Reg. EEC 2568/91*, Annex II M01-2 ^A COI/T.20/Doc. No 34/2015
(2) Peroxide value	3,8 ± 0,3	mEqO2 / kg	≤ 20,0	M02-1 ^A Reg. EEC 2568/91*, Annex III M02-2 ^A COI/T.20/Doc. No 35/2016
(3) K232	Not tested	-	≤ 2,50	M03-1 ^A Reg. EEC 2568/91*, Annex IX M03-2 ^A COI/T.20/Doc. No 19/Rev. 3 2015
(4) K268/270	Not tested	-	≤ 0,22	
(5) ΔK	Not tested	-	≤ 0,01	
FATTY ACID ETHYL ESTERS AND WAXES DETERMINATION				Date of testing: /
(6) Fatty acid ethyl esters	Not tested	mg / kg oil	≤ 35	M04-1 ^{A*} Reg. EEC 2568/91*, Annex XX M04-2 ^{A*} COI/T.20/Doc. No 28/Rev. 1 2010
Waxes (C42 - C46)	Not tested	mg / kg oil	≤ 150	
SENSORY TESTING				Date of testing: 03/12/2021
(7) Median of the main defect	0,0	Intensity of perception on a scale from 0 to 10	= 0,0	M05-1 ^A Reg. EEC 2568/91*, Annex XII M05-2 ^A The International Olive Council's method for the organoleptic assessment of virgin olive oil (COI/T.20/Doc. No 15/Rev. 10 2018)
(8) Median of fruitiness "Green"	6,3		> 0,0	
Median of bitterness	5,8		-	
Median of pungency	6,6		-	
According to the International Olive Council's method for the organoleptic assessment of virgin olive oil (COI/T.20/Doc. No 15/Rev. 10 2018), Item 3.3, Optional terminology for labelling purposes, according to the intensity of perception of positive attributes (fruity, bitter, pungent), the tested sample corresponds to the following adjectives:		Intensive green fruitiness, medium bitterness, intensive pungency, well balanced oil.		

¹ Commission Regulation (EC) no.2568/91 with all amendments, concluding with Commission Implementin Regulation (EU) 2016/2095

² IOC TRADE STANDARD APPLYING TO OLIVE OILS AND OLIVE POMACE OILS (COI/T.15/NC No 3/Rev. 15 June 2021)

^A Method accredited according to ISO / IEC 17025 standard

Statement of conformity – not applicable

Laboratory note: According to Commission Regulation (EEC) No. 2568/91 of 11 July 1991, and the IOC Trade Standard the quality category is defined by quality characteristics {1} - {8}, and if only one parameter does not comply with its limit value for the declared quality category, the oil is not compliant. Therefore, for this sample conformity with the declared category cannot be confirmed because for those quality characteristics which have not been tested, it is not known whether respective values are within the requirements of the declared category.

Head of laboratory:

Marina Lukić, grad.eng.

Director:

Dean Bar, PhD

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