



Measurement	USDA/OOCC Standards	23H McEvoy Ranch LE EVOO	What It Means
Free fatty acids	≤ 0.5	0.23	A measurement of the fat structures' breakdown (triglycerides) that indicates the fruit freshness when it was milled and if it was properly processed.
Peroxides value	≤ 15	3.5	An indication of the oil's primary oxidation level (oxidation being detrimental to oil quality).
UV Absorbency K232	≤ 2.40	1.535	UV (light) absorbency rates are other indicators relating to oil oxidation levels. Oxidation lowers oil quality and can be a result of natural aging, poor handling, and/or storage of the oil.
UV Absorbency K268	≤ 0.22	0.128	
UV Absorbency DK	≤ /0.01/	-0.002	
Moisture and Volatile matter	≤ 0.2	0.09	These non-oil substances can contribute to oil degradation by reacting to air, light, and water.
Insolubles Impurities	≤ 0.1	0.06	This measurement is evaluating the presence of non-olive oil components in the oil (soil, minerals, resins, etcetera).
Pyropheophytins (PPP)	≤ 17	<0.6	A byproduct of chlorophyll breaking down, PPP's are a good measurement of an oil's age and purity.
1,2 Diacylglycerols (DAGs)	≥ 35	98.1	1,2 DAGS are higher in high quality and younger oils than 1,3 DAGs. DAGs are fatty acid diacylglycerols that once were triglycerides.
Total Biophenols - HPLC	N/A	378.0	Polyphenols are antioxidants that have many health benefits for humans, and help slow olive oil degradation. The level of polyphenols in our EVOO are measured in total biophenols as parts per million with the IOC-approved HPLC method.
Squalene	N/A	7253.7	Squalene is extremely beneficial for the skin as it mimics the skin's natural sebum. Extra Virgin olive oil is a sustainable source of squalene.
Sensory:			
Median defects	0	0.0	Defects are negative flavor characteristics (scale is 0-10).
Median fruitiness	> 0	5.0	Fruitiness is one positive flavor characteristic (scale is 0-10).

Jan-24