



LABORATÓRIO DE ESTUDOS TÉCNICOS

ANALYTICAL REPORT

ANALYTICAL REPORT Nº: 3237.00/16/LET

Customer: **Risca Grande, Lda.**

Address: **Monte Novo de Fonte Corcho, Apartado 89 7830-909 Serpa**

Sample: **Extra Virgin Olive Oil**

Sample code: **Azeite Demeter Virgem Extra
2016/2017- Lot: C261016003 – Expiration date:
12/2018**

Reception: **03/11/20169 – 13:20**

Start: **03/11/2016**

Conclusion: **07/11/2016 – 16:30**

The results are exclusive from this sample

Analysis	Method	Limits	Results
Organoleptic characteristics	a) annexe XII	Mf > 0 Md = 0	Extra Virgin Olive Oil
Free Acidity (% oleic acid)	a) annexe II	≤ 0.8	0.17
Peroxide Value (meq O2/Kg)	a) annexe III	≤ 20	7
Total Polyphenol(ppm)	(IT065 Internal procedure)	----	807.6

a) Regulation CEE n.º 2568/91 and subsequent alteration

Organoleptic characteristics		
Positive attributes		
M * (Fruity Ripely)	M * (Bitter)	M * (Pungent)
5.8	3.5	2.0

* M - Median

Issue Time and Date

07/11/2016 – 18:10

Analysis Supervisor

Paula Vasconcelos
(Paula Vasconcelos)

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