



## LABORATÓRIO DE ESTUDOS TÉCNICOS

### ANALYTICAL REPORT

ANALYTICAL REPORT Nº: 449.00/17/LET

Customer: **Risca Grande, Lda.**

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

Sample: **Extra Virgin DEMETER Olive Oil**

Sample code: **Olival da Risca Selection**  
Original - Lot: **C311016004** – Expiration  
Date: **12/2018**

Reception: **23/01/2017 – 16:40**

Start: **23/01/2017**

Conclusion: **02/02/2017 – 09:30**

The results are exclusive from this sample

Analysis		Method	Limits	Results
Organoleptic characteristics		a) annexe XII	Mf > 0 Md = 0	<b>Extra Virgin Olive Oil</b>
Free Acidity (% oleic acid)		a) annexe II	≤ 0.8	<b>0.12</b>
Peroxide Value (meq O2/Kg)		a) annexe III	≤ 20	<b>7.5</b>
Absorbency in ultra-violet	K <sub>232</sub>	a) annexe IX	≤ 2.50	<b>1.91</b>
	K <sub>268</sub>		≤ 0.22	<b>0.15</b>
	Δ K		≤ 0.01	<b>0.01</b>
Wax content (mg/kg) – C42+C44+C46		a) annexe IV	≤ 150	<b>58.5</b>
FAEE (mg/kg)		a) annexe XX	≤ 35	<b>10</b>

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

Organoleptic characteristics		
Positive attributes		
M * (Fruity Ripely)	M * (Bitter)	M * (Pungent)
<b>5.1</b>	<b>2.6</b>	<b>2.1</b>

\* M - Median

Issue Time and Date

**02/02/2017 – 10:10**

Analysis Supervisor

*Paula Vasconcelos*  
(Paula Vasconcelos)

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