



## LABORATÓRIO DE ESTUDOS TÉCNICOS

### ANALYTICAL REPORT

ANALYTICAL REPORT Nº: 451.00/17/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 Antique  
2016/2017 - Lot: C181116021 – Expiration  
Date: 12/2018**

Reception: **23/01/2017 – 16:40**

Start: : **23/01/2017**

Conclusion: **01/02/2017 – 18:00**

The results are exclusive from this sample

Analysis	Method	Limits	Results
<b>Organoleptic characteristics</b>	a) annexe XII	Mf > 0 Md = 0	<b>Extra Virgin Olive Oil</b>
<b>Free Acidity (% oleic acid)</b>	a) annexe II	≤ 0.8	<b>0.15</b>
<b>Peroxide Value (meq O<sub>2</sub>/Kg)</b>	a) annexe III	≤ 20	<b>9.3</b>

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

<b>Organoleptic characteristics</b>		
<b>Positive attributes</b>		
M * (Fruity Maduro)	M * (Bitter)	M * (Pungent)
<b>4.1</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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