

LABORATÓRIO DE ESTUDOS TÉCNICOS

ANALYTICAL REPORT

ANALYTICAL REPORT Nº: 452.00/17/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 Mild - Lot: C021216023 – 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	Extra Virgin Olive Oil
Free Acidity (% oleic acid)	a) annexe II	≤ 0.8	0.15
Peroxide Value (meq O ₂ /Kg)	a) annexe III	≤ 20	6.8
Absorbency in ultra-violet	a) annexe IX	K ₂₃₂	1.60
		K ₂₆₈	0.13
		Δ K	0.01
Wax content (mg/kg) – C42+C44+C46	a) annexe IV	≤ 150	45.7
FAEE (mg/kg)	a) annexe XX	≤ 35	10

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

Organoleptic characteristics		
Positive attributes		
M * (Fruity Ripely)	M * (Bitter)	M * (Pungent)
4.1	2.6	2.1

* M - Median

Issue Time and Date

02/02/2017 – 10:10

Analysis Supervisor

Paula Vasconcelos
 (Paula Vasconcelos)

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