

CEXAC S.L.

Certificate of Analysis

DATE: 07/2022

PRODUCT: EXTRA VIRGIN OLIVE OIL

ANALYSIS: B0108D08J

REF TRAZAB: OCM2233108

XPEXP220520

BATCH: 22207F42

Free Acidity % Ac. Oleic 0.18
I. Peroxide value (meq O₂/Kg) 5.4

Spectrophotometry:

K₂₇₀ 0.16
K₂₃₂ 1.95
ΔK 0.000

Fatty Acid Profile

Myristic Acid 0.01
Palmitic Acid 13.79
Palmitoleic Acid 1.10
Heptadecanoic Acid 0.08
9 Heptadecanoic Acid 0.12
Stearic Acid 3.43
Oleic Acid 69.14
Linoleic Acid 10.72
Linolenic Acid 0.74
Arachidic Acid 0.43
Gadoleic Acid 0.25
Behenic Acid 0.12
Erucic Acid N/D
Lignoceric Acid 0.05

Isomeres Trans:

Trans oleic 0.00
Trans linoleic+linolenic 0.00

2-glyceril monopalmitate 0.6%

Benzo(a)pyrene < 1 ppb

Σ Benzo(a)pyrene, benzo(a)anthracene, Benzo(b)fluorene and chrysene

Triglycerides HPLC

ΔECN42 (difference between real and theoretical): 0.00

REPORT: Complying with the E.U. Standards N° 2568/91 and following amendments

Sterol composition

HPLC-GCC %

Cholesterol 0.1
Brassicasterol N/D
Campesterol 3.3
Stigmasterol 0.7
β-sitosterol 94.7
Δ⁷- Stigmasterol 0.3
Erythrodiol+Uvaol 2.6
Total Sterol content ppm 1577

Waxes(C42+44+46) 44 ppm
FAEEs 27 ppm

Stigmastadiens (ppm) <0.02

Halogenated solvents:

Chloroform N/D
Trichloroethylene N/D
Tetrachloroethylene N/D

Origin:

Spain

