

Certificate of Analysis

Product: Olive Oil Extra Virgin

Botanical Name: *Olea europaea*

Plant part used: Fresh ripe olives

Extraction method: Cold Pressed

Physical data	<u>Specification</u>	<u>Result</u>
Appearance:	Clear, slight viscous liquid	Complies
Colour:	Yellow to yellow green	Complies
Odour:	Characteristic- mild, olives	Complies
Specific Gravity at 20°C:	0.890 to 0.920	0.914
Refractive Index at 20°C:	1.459 to 1.480	1.469
Acid Value(mg KOH/g):	Max 5.0	1.3
Peroxide Value (meq O ₂ /kg):	Max 20.0	7.5

Fatty Acid Profile

Component	Specification (%)	Result (%)
Palmitic Acid (C16:0)	7.5 to 20.0	13.4
Palmitoleic Acid (C16:1)	0.3 to 3.5	1.1
Stearic Acid (C18:0)	0.5 to 5.0	2.1
Oleic Acid (C18:1)	55.0 to 83.0	72.7
Linoleic Acid (C18:2)	2.5 to 22.0	8.8
Linolenic Acid (C18:3)	<2.5	0.7