



OLIVE OIL QUALITY ANALYSIS

Farmer Name: Niaz

No./Date: 25-11-2023

Location: Loralai-Balochistan

Sample ID:

Olive varieties:

| Chemistry | Test Method | Results | IOC Standard (for EVOO) | Units |
|---------------------------|--|---------|-------------------------|---------|
| Free Acidity (Oleic acid) | IOC (Cold Method) (Titrimetric analysis) | 0.09 | ≤ 0.8 | % |
| Peroxide Value | AOCS* (Titrimetric analysis) | 14.22 | < 20.0 | meq/ Kg |
| Total Polyphenols | AOCS* (Colorimetric analysis) | 523.4 | 100-1000 | mg/ Kg |
| K 270 | - | - | < 0.22 | nm |

Olive Fruit Condition:

References:

- COI/T.20/Doc. No 34/Rev.1, "Determination of free fatty acids, cold method".
- AOCS Cd 8b-90 or COI/T.20/Doc. No 35/Rev.1, "Determination of the peroxide value", ISO 3960
- OIV (office international de la Vigne et du Vin) 1990. Indice de Folin-Ciocalteu. In Recueil des methodes Internationales d' Analyses des Vins et des Mouts, pp. 269-270.OIV Paris.

* AOCS (American Oil Chemists' Society)



Lab Incharge

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