



## OLIVE OIL QUALITY ANALYSIS

**Farmer Name:** Mr. Zubair Ikaram (PATCO)

**No./Date:** 19-02-2024

**Location:** ARI, Tarnab Peshawar

**Sample ID:**

**Olive varieties:** Olive oil type: Wild

Chemistry	Test Method	Results	IOC Standard (for EVOO)	Units
Free Acidity (Oleic acid)	IOC (Cold Method) (Titrimetric analysis)	0.3	≤ 0.8	%
Peroxide Value	AOCS * (Titrimetric analysis)	10	< 20.0	meq/ Kg
Total Polyphenols	AOCS* (Colorimetric analysis)	660	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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