



## Extra Virgin Olive Oil - Analytical Report n° 03/2007 - Harvest 2007

MONALIVA, Extra Virgin Olive Oil

FIRST COLD PRESSING

PICHOLINE OLIVES

Grade of acidity 0,22 % (% Oleic Acid)

Peroxide index 7,0 m.e.q. de o/kg.

Absorption in the UV K270 n.m. 0,14

Absorption in the UV K232 n.m. 1,55 ; AK=-0,01

### Fatty acids chromatography

Miristic Ac.: 0,02 %

Palmitic Ac.: 9,12 %

Palmitoleic Ac.: 0,70 %

Stearic Ac.: 2,61 %

Oleic Ac.: 75,45 %

Linoleic Ac.: 10,23 %

Gadoleic Ac.: 0,36 %

Behenic Ac.: 0,07 %

Linolenic Ac.: 0,97 %

Arachic Ac.: Ac.: 0,32 %

Lignoceric Ac.: 0,04 %

### Isomers Trans:

C18:1T =0,01%

C18:2T+C18:3T=0,02%

Humidity and volatile material to 105°C = 0,11 %

Insoluble impurity in Hexane = 0,01 %

- Waxes = 45 ppm.
- Organoleptic Category = Excellent extra virgin olive oil with fruity savor (6,25).

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