

# Appendix

**Tests indicate that imported “extra virgin” olive oil often fails international and USDA standards**

Frankel, E. N.; Mailer, R. J.; Shoemaker, C. F.; Wang, S. C.; Flynn, J. D.



©iStockphoto.com/Miranda McMurray

**July 2010**



**Robert Mondavi Institute for Wine and Food Science  
University of California, Davis**

**Appendix: Tests indicate that imported “extra virgin”olive oil often fails international and U.S. standards**

**CONTENTS**

IOC/USDA STANDARDS vs GRADES OF OLIVE OILS .....	A2
SAMPLE COLLECTION INFORMATION .....	A4
<b>AUSTRALIAN OILS RESEARCH LABORATORY/UC DAVIS LABORATORY DATA TABLES</b>	
- AORL chemical analysis with sample information .....	A5
- AORL fatty acid profiles .....	A6
- AORL sterols .....	A7
- AORL TAGs profiles .....	A8
- UC Davis chemical analysis with sample information .....	A9
- UC Davis fatty acid profiles .....	A11
- AORL/UC Davis chemical analysis .....	A12
<b>AUSTRALIAN OILS RESEARCH LABORATORY</b>	
- by sample .....	A13
<b>UC DAVIS LABORATORY</b>	
- by sample .....	A169

<b>Grades v. IOC/USDA Limits</b>	<b>Extra Virgin Olive Oil</b>	<b>Virgin Olive Oil</b>	<b>Refined Olive Oil</b>	<b>“Olive Oil” ( a blend of virgin olive oil and refined olive oil)</b>
<b><u>Free Fatty Acid (FFA)</u></b> Units: % as oleic acid	IOC/USDA: ≤ 0.8	IOC/USDA: ≤ 2.0	IOC/USDA: ≤ 0.3	IOC/USDA: ≤ 1.0
<b><u>Peroxide Value (PV)</u></b> Units: mEq O <sub>2</sub> /kg	IOC/USDA: ≤ 20	IOC/USDA: ≤ 20	IOC/USDA: ≤ 5	IOC/USDA: ≤ 15
<b><u>K232</u></b> Units: K <sup>1%</sup> <sub>1cm</sub>	IOC/USDA: ≤ 2.50	IOC/USDA: ≤ 2.60	N/A	N/A
<b><u>K268</u></b> Units: K <sup>1%</sup> <sub>1cm</sub>	IOC/USDA: ≤ 0.22	IOC/USDA: ≤ 0.25	IOC/USDA: ≤ 1.10	IOC/USDA: ≤ 0.90
<b><u>ΔK</u></b> Units: K <sup>1%</sup> <sub>1cm</sub>	IOC/USDA: ≤ 0.01	IOC/USDA: ≤ 0.01	IOC/USDA: ≤ 0.16	IOC/USDA: ≤ 0.15
<b><u>Stigmastadiene</u></b> Units: mg/kg	IOC: ≤ 0.10 USDA: ≤ 0.15	IOC: ≤ 0.10 IOC/USDA: ≤ 0.15	N/A	N/A
<b><u>Fatty Acid Profile (FAP) by GC</u></b> Units: % of total fatty acids	IOC/USDA: -Arachidic Acid (C20:0) ≤ 0.6 -Behenic Acid (C22:0) ≤ 0.2 -Gadoleic Acid (Eicosenoic) (C20:1) ≤ 0.4 -Heptadecanoic Acid (C17:0) ≤ 0.3 -Heptadecenoic Acid(C17:1) ≤ 0.3 -Lignoceric Acid (C24:0) ≤ 0.2 -Linoleic Acid (C18:2) 3.5 – 21.0 - <del>(IOC)</del> Linolenic Acid (C18:3) ≤ 1.0 - <del>(USDA)</del> Linolenic Acid (C18:3) ≤ 1.5 (Linolenic acid values between 1.0 and 1.5 percent would be subject to further testing) -Myristic Acid (C14:0) ≤ 0.05 -Oleic Acid (C18:1) 55.0 – 83.0 -Palmitoleic Acid (C16:1) 0.3 – 3.5 -Palmitic Acid (C16:0) 7.5 – 20.0 -Stearic Acid (C18:0) 0.5 – 5.0			

<p><b><u>Sterols by GC</u></b> Units: % of total</p>	<p>IOC/USDA:          - Brassicasterol ≤ 0.1          - <b>(IOC)</b> Campesterol ≤ 4.0          - <b>(USDA)</b> Campesterol ≤ 4.5 (Campesterol values between 4.0 and 4.5 would be subject to further testing)          - Cholesterol ≤ 0.5          - Delta-7-Stigmastenol ≤ 0.5          - Stigmasterol &lt; Campesterol In Edible Oils          Clerosterol + Sitostanol + Beta-Sitosterol + Delta 5-24-Stigmastadienol + Delta-5-23-Stigmastadienol+ Delta-5-Avenasterol ≥ 93.0</p>			
<p><b><u>Total Sterols</u></b> Units: mg/kg</p>	IOC/USDA: ≥1000	IOC/USDA: ≥1000	IOC/USDA: ≥1000	IOC/USDA: ≥1000
<p><b><u>Sensory</u></b> <b><u>(Organoleptic)</u></b></p>	<p>IOC:          Median of Defect = 0          Median of The Fruity &gt; 0          USDA:          Odor and Flavor: Excellent          Median of Defect = 0          Median of The Fruity &gt; 0          Color: Yellow to Green</p>	<p>IOC:          Median of Defect = 0-3.5          Median of The Fruity &gt; 0          USDA:          Odor and Flavor: Good          Median of Defect = 0-2.5          Median of The Fruity &gt; 0          Color: Yellow to Green</p>	<p>IOC:          Odor and Flavor: Acceptable          Color: Light Yellow          USDA:          Odor and Flavor: Acceptable          Median of Defect: N/A          Median of The Fruity: N/A          Color: Light Yellow</p>	<p>IOC:          Odor and Flavor: Good          Color: Light Yellow to Green          USDA:          Odor and Flavor: Good          Median of Defect: N/A          Median of The Fruity: N/A          Color: Light Yellow to Green</p>

For more details, please see IOC COI/T.15/NC No 3/Rev. 4 November 2009 for IOC standards and USDA, "United States Standards for Grades of Olive Oil and Olive-Pomace Oil," *Federal Register*, April 28, 2010.

	<b>Purchased Date and Store Location</b>					
	<b>Sacramento Area (SAC)</b>		<b>San Francisco Area (SF)</b>		<b>Los Angeles Area (LA)</b>	
Filippo Berio EVOO	3-Mar	Walmart	4-Mar	Nob Hill	10-Mar	Safeway
Bertolli EVOO	3-Mar	Bel Air	4-Mar	Safeway	10-Mar	Safeway
Pompeian EVOO	3-Mar	Walmart	4-Mar	Nob Hill	10-Mar	Safeway
Colavita EVOO	3-Mar	Walmart	4-Mar	Nob Hill	10-Mar	Ralphs
Star EVOO	3-Mar	Walmart	4-Mar	Safeway	10-Mar	Safeway
Carapelli EVOO	3-Mar	Walmart	4-Mar	Walmart	10-Mar	Ralphs
Newmans Own Organics EVOO	3-Mar	Bel Air	4-Mar	Nob Hill	10-Mar	Ralphs
Mezzetta EVOO	3-Mar	Bel Air	4-Mar	Nob Hill	10-Mar	Ralphs
Mazola EVOO	3-Mar	Walmart	4-Mar	Walmart	10-Mar	Ralphs
Rachael Ray EVOO	6-Mar	Raley's	4-Mar	Nob Hill	10-Mar	Ralphs
Kirkland Signature Organic EVOO	3-Mar	Costco	4-Mar	Costco	10-Mar	Costco
Great Value 100% EVOO	3-Mar	Walmart	4-Mar	Walmart	10-Mar	Walmart
Safeway Select EVOO	3-Mar	Safeway	4-Mar	Safeway	10-Mar	Safeway
365 100% Italian EVOO	3-Mar	Whole Foods	4-Mar	Whole Foods	10-Mar	Whole Foods
Corto Olive Co EVOO	3-Mar	Whole Foods	4-Mar	Whole Foods	Not Available	
California Olive Ranch EVOO	3-Mar	Whole Foods	4-Mar	Whole Foods	Not Available	
McEvoy Ranch Organic EVOO	3-Mar	Whole Foods	4-Mar	Whole Foods	Not Available	
Bariani EVOO	3-Mar	Whole Foods	4-Mar	Whole Foods	Not Available	
Lucero (Ascolano) EVOO	3-Mar	Whole Foods	4-Mar	Whole Foods	Not Available	

**Sacramento:**

Walmart: 755 Riverpoint Dr, West Sacramento, CA 95691  
 Bel Air: 4320 Arden Way, Sacramento, CA 95864  
 Raley's: 4850 Freeport Blvd, Sacramento, CA 95822  
 Costco: 1600 Expo Pkwy, Sacramento, CA 95815  
 Safeway: 3320 Arden Way, Sacramento, CA 95825  
 Whole Foods: 4315 Arden Way, Sacramento, CA 95864

**San Francisco:**

Nob Hill: 2531 Blanding Ave, Alameda, CA 94501  
 Safeway: 4925 MacDonald Ave, Richmond, CA 94805  
 Walmart: 8400 Edgewater Dr Oakland, CA 94621 and 7011 Main St, American Canyon, CA 94503  
 Costco: 4801 Central Ave, Richmond, CA 94804  
 Whole Foods: 3000 Telegraph Ave, Berkeley, CA 94705

**Los Angeles:**

Safeway: 1110 W. Alameda Ave, Burbank, CA 91506  
 Ralphs: 25 E. Alameda Ave, Burbank, CA 91502  
 Costco: 1051 Burbank Blvd, Burbank CA 91506  
 Walmart: 26471 Carl Boyer Dr, Santa Clarita, CA 91350  
 Whole Foods: 24130 Valencia Blvd, Santa Clarita, CA 91355

**Chemical Analysis (by Australian Oils Research Laboratory) with Sample Info.:**

Brand and location IOC/USDA/AOA limits		Best before date	Lot/Batch	PV (<20)	K232 (≤2.50)	K268 (≤0.22)	FFA (≤0.8)	PPP (≤15)	DAGs (≥40)	Organo- leptic
<b>Filippo Berio EVOO</b>	SAC	2/1/11	LE15FD	11	2.46	0.18	0.30	10.3	42.2	EVOO
	SF	4/2/11	LE25HD	12	2.18	0.14	0.37	12.0	40.7	✓
	LA	5/14/11	LE04ID	11	2.12	0.15	0.35	13.7	42.0	✓
<b>Bertolli EVOO</b>	SAC	12/31/10	L9428V H0003	9	2.29	0.19	0.41	<b>17.8</b>	<b>38.1</b>	✓
	SF	12/31/10	L9527R H0021	9	2.24	0.16	0.38	14.3	<b>39.2</b>	✓
	LA	1/31/11	L9532R H0733	12	2.42	0.17	0.32	<b>20.8</b>	43.4	✓
<b>Pompeian EVOO</b>	SAC	12/22/11	91222249	11	2.50	0.19	0.59	12.1	<b>38.5</b>	✓
	SF	7/30/11	90730989	13	<b>2.60</b>	0.16	0.51	10.5	<b>31.5</b>	✓
	LA	9/21/11	90921315	13	<b>2.56</b>	0.17	0.49	<b>16.3</b>	<b>35.9</b>	✓
<b>Colavita EVOO</b>	SAC	N/A	L09364 12:46	8	1.97	0.13	0.44	1.4	72.9	EVOO
	SF	N/A	L09293 16:50	11	2.13	0.15	0.57	12.8	<b>36.7</b>	✓
	LA	N/A	L0816208042	15	<b>2.88</b>	<b>0.25</b>	0.72	<b>33.1</b>	<b>29.0</b>	✓
<b>Star EVOO</b>	SAC	9/30/11	107709-30/09	9	2.29	0.15	0.49	12.8	<b>36.4</b>	✓
	SF	10/15/11	108159-15/10	11	2.38	0.14	0.47	<b>17.7</b>	<b>33.7</b>	EVOO
	LA	12/22/11	110269-22/12	10	2.25	0.15	0.45	8.3	47.3	EVOO
<b>Carapelli EVOO</b>	SAC	10/31/10	L8443V/H1108	10	2.42	0.20	0.49	<b>30.6</b>	<b>29.4</b>	✓
	SF	10/31/10	L8443V/H1233	10	2.43	0.21	0.48	<b>29.3</b>	<b>29.1</b>	✓
	LA	10/31/11	L9543V/H0635	10	<b>2.65</b>	0.20	0.45	<b>17.2</b>	<b>39.2</b>	✓
<b>Newmans Own Organics EVOO</b>	SAC	7/1/11	LBT:055 JD:9187	10	<b>2.55</b>	0.20	0.43	13.7	<b>36.3</b>	✓
	SF	7/1/11	LBT:055 JD:9187	9	2.49	0.17	0.42	14.0	<b>35.5</b>	✓
	LA	4/1/11	LBT:530 JD:9099	9	2.36	0.17	0.43	9.8	<b>39.5</b>	EVOO
<b>Mezzetta EVOO</b>	SAC	N/A	L.ML.DL.09/211	10	2.31	0.20	0.50	<b>18.4</b>	<b>32.2</b>	✓
	SF	N/A	L.ML.DL.09/211	10	2.33	0.18	0.52	<b>16.6</b>	<b>31.0</b>	✓
	LA	N/A	L.ML.DL.09/211	11	2.34	0.17	0.51	<b>16.8</b>	<b>32.5</b>	✓
<b>Mazola EVOO</b>	SAC	8/18/11	X230E09 12:25	13	<b>2.65</b>	0.19	0.65	<b>21.7</b>	<b>31.4</b>	✓
	SF	8/18/11	X230E09 12:34	12	<b>2.70</b>	0.19	0.65	<b>21.7</b>	<b>30.1</b>	✓
	LA	11/25/11	X329E09 06:17	15	<b>3.14</b>	0.17	0.50	14.0	<b>39.0</b>	✓
<b>Rachael Ray EVOO</b>	SAC	1/10/12	IT004RM 1052/RR	10	2.42	0.21	0.43	12.9	<b>36.6</b>	✓
	SF	1/9/12	IT004RM 1052/RR	9	2.43	0.19	0.41	12.2	<b>36.3</b>	✓
	LA	6/16/12	N/A	9	2.08	0.15	0.43	2.0	72.1	EVOO
<b>Kirkland Organic EVOO</b>	SAC	5/3/11	L090018	9	2.24	0.16	0.33	<b>16.7</b>	42.8	EVOO
	SF	7/12/11	L100018	8	2.13	0.16	0.26	8.8	57.4	EVOO
	LA	7/5/11	L100007	7	2.10	0.15	0.27	11.8	55.6	EVOO
<b>Great Value 100% EVOO</b>	SAC	7/30/11	EC10A 14:05	11	2.23	0.13	0.35	12.4	45.3	EVOO
	SF	7/30/11	EC10A 14:03	11	2.23	0.13	0.33	12.7	44.6	EVOO
	LA	8/12/11	EC10B 20:00	10	2.18	0.14	0.57	10.0	45.3	✓
<b>Safeway Select EVOO</b>	SAC	12/5/10	IT ES TN 9156 S2299	12	<b>2.74</b>	0.19	<b>0.84</b>	<b>19.7</b>	<b>29.3</b>	✓
	SF	7/21/11	IT ES GR TN 9355 S2299	11	2.19	0.15	0.58	6.0	45.5	✓
	LA	6/18/11	IT ES GR TN 9352 S2299	11	2.20	0.15	0.55	6.1	47.9	EVOO
<b>365 100% Italian EVOO</b>	SAC	3/29/11	L1 9 272	11	1.95	0.15	0.26	<b>40.7</b>	<b>32.0</b>	✓
	SF	3/29/11	L1 9 272	10	1.90	0.15	0.28	<b>40.8</b>	<b>31.2</b>	✓
	LA	4/7/11	L1 0 004	10	2.14	0.14	0.31	12.4	53.8	EVOO
<b>Corto Olive Co EVOO</b>	SAC	10/1/11	N/A	7	1.73	0.11	0.19	8.1	59.3	EVOO
	SF	10/1/11	N/A	9	1.74	0.10	0.20	8.1	59.1	EVOO
<b>California Olive Ranch EVOO</b>	SAC	10/1/11	DO291091349	9	2.19	0.12	0.22	11.9	52.0	EVOO
	SF	10/1/11	DO291091033	9	2.19	0.13	0.22	11.9	52.9	EVOO
<b>McEvoy Ranch Organic EVOO</b>	SAC	N/A	266L	7	2.05	0.13	0.16	5.0	82.6	EVOO
	SF	N/A	266L	7	2.12	0.13	0.16	4.8	83.1	EVOO
<b>Bariani EVOO</b>	SAC	N/A	N/A	8	2.18	0.13	0.37	7.5	64.8	✓
	SF	N/A	N/A	8	2.16	0.17	0.38	7.4	64.5	EVOO
<b>Lucero (Ascolano) EVOO</b>	SAC	11/1/11	11001.09	10	2.08	0.15	0.28	9.4	54.8	EVOO
	SF	11/1/11	11001.09	13	2.08	0.15	0.30	9.4	54.6	EVOO

IOC: International Olive Council; USDA: United States Department of Agriculture; AOA: Australian Olive Association.

PV: Peroxide Value (mEq O<sub>2</sub>/kg oil); K232, K268 and ΔK (K<sup>1<sub>cm</sub></sup>); FFA: Free Fatty Acids (% as oleic acid); PPP: Pyropheophytin

A (% of total pheophytins); DAGs: 1,2-Diacylglycerols (% of total 1,2 & 1,3 diacylglycerols); Stigma: Stigmastadiene (mg/kg);

Poly: total polyphenol content (mg caffeic acid/ kg oil).

**Fatty Acid Profile (by Australian Oils Research Laboratory):**

Brand and location		C14:0	C16:0	C16:1	C17:0	C17:1	C18:0	C18:1	C18:2	C18:3	C20:0	C20:1	C22:0	C24:0	Total
IOC limits		<0.05	7.5-20.0	0.3-3.5	<0.3	<0.3	0.5-5.0	55.0-83.0	3.5-21.0	<1.0	<0.6	<0.4	<0.2	<0.2	
<b>Filippo Berio EVOO</b>	SAC	<0.1	13.3	1.4	0.1	0.1	2.8	70.7	10.3	0.7	0.4	0.2	0.1	<0.1	100.0
	SF	<0.1	11.1	1.0	<0.1	0.1	3.1	75.7	7.4	0.6	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	10.9	0.9	<0.1	0.1	3.2	76.6	6.7	0.7	0.4	0.3	0.1	<0.1	100.0
<b>Bertolli EVOO</b>	SAC	<0.1	14.4	1.6	<0.1	0.1	2.8	70.0	9.8	0.6	0.4	0.2	0.1	<0.1	100.0
	SF	<0.1	12.8	1.3	<0.1	0.1	2.8	73.8	7.8	0.6	0.4	0.2	0.1	<0.1	100.0
	LA	<0.1	12.2	1.1	0.1	0.2	2.6	74.6	7.8	0.6	0.4	0.3	0.1	<0.1	100.0
<b>Pompeian EVOO</b>	SAC	<0.1	15.1	1.8	0.1	0.1	2.4	66.7	12.3	0.7	0.4	0.3	0.1	<0.1	100.0
	SF	<0.1	16.9	2.1	<0.1	0.1	2.2	60.5	16.6	0.7	0.4	0.2	0.1	<0.1	100.0
	LA	<0.1	14.2	1.7	0.1	0.1	2.8	68.3	11.3	0.7	0.4	0.2	0.1	<0.1	100.0
<b>Colavita EVOO</b>	SAC	<0.1	12.2	0.9	<0.1	0.1	2.3	74.1	8.7	0.7	0.4	0.4	0.1	<0.1	100.0
	SF	<0.1	10.5	0.8	<0.1	0.1	2.7	77.2	7.2	0.7	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	13.0	1.3	<0.1	0.1	2.6	70.8	10.6	0.7	0.4	0.3	0.1	<0.1	100.0
<b>Star EVOO</b>	SAC	<0.1	13.7	1.5	<0.1	0.1	2.9	69.0	11.3	0.6	0.4	0.2	0.1	<0.1	100.0
	SF	<0.1	13.6	1.5	<0.1	0.1	2.8	68.9	11.6	0.7	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	13.3	1.4	<0.1	0.1	2.8	70.9	10.0	0.7	0.4	0.2	0.1	<0.1	100.0
<b>Carapelli EVOO</b>	SAC	<0.1	12.2	1.1	<0.1	0.1	3.2	73.9	8.0	0.6	0.4	0.3	0.1	<0.1	100.0
	SF	<0.1	11.5	1.0	0.1	0.1	3.3	74.4	8.1	0.7	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	14.4	1.7	<0.1	0.1	3.0	68.0	11.3	0.7	0.4	0.2	0.1	<0.1	100.0
<b>Newmans Own Organics EVOO</b>	SAC	<0.1	18.3	2.5	<0.1	0.1	2.6	58.3	16.7	0.7	0.4	0.2	0.1	0.1	100.0
	SF	<0.1	18.3	2.5	<0.1	0.1	2.5	58.4	16.7	0.7	0.4	0.2	0.1	<0.1	100.0
	LA	<0.1	19.2	2.6	<0.1	0.1	2.4	57.2	17.0	0.7	0.4	0.2	0.1	<0.1	100.0
<b>Mezzetta EVOO</b>	SAC	<0.1	11.3	1.0	0.1	0.1	2.6	76.1	7.3	0.3	0.4	0.3	0.1	<0.1	100.0
	SF	<0.1	11.1	1.0	0.1	0.1	2.6	76.4	7.2	0.7	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	11.1	1.0	0.1	0.1	2.6	76.5	7.2	0.7	0.4	0.3	0.1	<0.1	100.0
<b>Mazola EVOO</b>	SAC	<0.1	13.5	1.5	<0.1	0.1	2.9	70.4	10.1	0.7	0.4	0.2	0.1	<0.1	100.0
	SF	<0.1	12.9	1.4	0.1	0.1	3.0	70.9	10.1	0.7	0.4	0.2	0.1	<0.1	100.0
	LA	<0.1	17.0	2.2	<0.1	0.2	2.3	60.6	16.2	0.7	0.4	0.2	0.1	0.1	100.0
<b>Rachael Ray EVOO</b>	SAC	<0.1	11.2	0.9	0.1	0.1	2.6	74.4	9.1	0.7	0.4	0.4	0.1	<0.1	100.0
	SF	<0.1	11.2	0.9	0.1	0.1	2.6	74.3	9.2	0.7	0.4	0.4	0.1	<0.1	100.0
	LA	<0.1	12.4	0.9	<0.1	0.1	2.4	73.3	9.3	0.7	0.4	0.3	0.1	<0.1	100.0
<b>Kirkland Organic EVOO</b>	SAC	<0.1	12.0	1.0	0.1	0.2	2.9	73.8	8.6	0.7	0.4	0.3	0.1	<0.1	100.0
	SF	<0.1	11.4	0.8	0.1	0.1	2.8	74.7	8.5	0.7	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	11.1	0.8	0.1	0.1	2.9	74.6	8.9	0.7	0.4	0.4	0.1	<0.1	100.0
<b>Great Value 100% EVOO</b>	SAC	<0.1	13.0	1.3	0.1	0.2	2.6	72.8	8.5	0.7	0.4	0.3	0.1	<0.1	100.0
	SF	<0.1	13.0	1.3	0.1	0.2	2.6	72.7	8.5	0.7	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	12.8	1.2	0.1	0.2	3.1	71.7	9.3	0.7	0.4	0.3	0.1	<0.1	100.0
<b>Safeway Select EVOO</b>	SAC	<0.1	14.6	1.7	<0.1	0.1	2.9	66.8	12.3	0.7	0.4	0.2	0.1	<0.1	100.0
	SF	<0.1	12.7	1.2	0.1	0.1	2.9	72.5	9.1	0.6	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	12.6	1.2	0.1	0.1	2.9	72.8	8.9	0.6	0.4	0.3	0.1	<0.1	100.0
<b>365 100% Italian EVOO</b>	SAC	<0.1	10.8	0.8	<0.1	0.1	3.0	77.7	6.0	0.7	0.4	0.3	0.1	<0.1	100.0
	SF	<0.1	10.4	0.8	<0.1	0.1	3.0	78.1	6.0	0.6	0.4	0.3	0.1	<0.1	100.0
	LA	<0.1	14.6	1.6	0.1	0.1	2.4	69.4	10.3	0.7	0.4	0.3	0.1	<0.1	100.0
<b>Corto Olive Co EVOO</b>	SAC	<0.1	14.3	1.6	0.1	0.3	1.8	71.6	8.5	0.8	0.4	0.3	0.2	0.1	100.0
	SF	<0.1	14.3	1.6	0.1	0.3	1.8	71.7	8.5	0.7	0.4	0.3	0.2	0.1	100.0
<b>California Olive Ranch EVOO</b>	SAC	<0.1	16.0	1.5	0.1	0.3	1.9	68.9	9.8	0.7	0.4	0.3	0.1	0.1	100.0
	SF	<0.1	15.1	1.4	0.1	0.3	2.0	69.7	9.9	0.7	0.4	0.3	0.1	0.1	100.0
<b>McEvoy Ranch Organic EVOO</b>	SAC	<0.1	12.1	0.7	<0.1	0.1	2.3	75.9	7.3	0.7	0.4	0.3	0.1	<0.1	100.0
	SF	<0.1	12.1	0.7	<0.1	0.1	2.3	75.9	7.3	0.7	0.4	0.3	0.1	<0.1	100.0
<b>Bariani EVOO</b>	SAC	<0.1	10.6	0.7	0.1	0.1	2.5	76.4	8.0	0.8	0.4	0.4	0.1	<0.1	100.0
	SF	<0.1	10.5	0.7	<0.1	0.1	2.5	76.4	8.0	0.9	0.4	0.4	0.1	<0.1	100.0
<b>Lucero (Ascolano) EVOO</b>	SAC	<0.1	13.5	1.2	0.1	0.3	2.1	72.3	8.8	0.8	0.4	0.4	0.1	<0.1	100.0
	SF	<0.1	13.5	1.2	0.1	0.3	2.1	72.3	8.8	0.8	0.4	0.4	0.1	0.1	100.0

## Sterols Profile (by Australian Oils Research Laboratory):

Brand and location IOC limits		Chole-sterol (%)	Brassica-sterol (%)	24-Methylene-chole-sterol (%)	Campe-sterol (%)	Campe-stanol (%)	Stigma-sterol (%)	D-7-Avena-sterol (%)	D-7-Stigma-sterol (%)	D-7-Campe-sterol (%)	Appare-nt $\beta$ -sito-sterol (%)	Diols (%)	Total Sterols (mg/kg)
		≤0.5	≤0.1	-	≤4.0	-	*	-	≤0.5	-	≥ 93.0	≤ 4.5	≥ 1000
<b>Filippo Berio EVOO</b>	SAC	<0.1	<0.1	0.2	3.2	<0.1	0.5	0.4	0.3	<0.1	95.3	2.5	1424
	SF	0.1	<0.1	0.2	3.6	<0.1	0.6	0.4	0.3	<0.1	94.8	4.1	1374
	LA	0.1	<0.1	0.2	3.4	0.1	0.6	0.4	0.3	<0.1	94.8	3.5	1341
<b>Bertolli EVOO</b>	SAC	0.1	<0.1	0.2	3.5	<0.1	0.7	0.5	0.4	<0.1	94.5	3.8	1284
	SF	0.1	<0.1	0.2	3.4	0.1	0.7	0.5	0.3	<0.1	94.8	3.0	1299
	LA	0.1	<0.1	0.1	3.0	0.1	0.8	0.5	0.2	<0.1	95.1	2.2	1353
<b>Pompeian EVOO</b>	SAC	<0.1	<0.1	0.2	4.2	<0.1	1.0	0.3	0.1	<0.1	94.1	2.2	1523
	SF	<0.1	<0.1	0.1	4.0	0.1	0.7	0.5	0.2	<0.1	94.3	2.5	1853
	LA	0.1	<0.1	0.1	3.8	0.1	0.9	0.5	0.3	<0.1	94.2	3.4	1593
<b>Colavita EVOO</b>	SAC	0.1	0.1	0.2	3.1	<0.1	0.8	0.6	0.2	0.1	94.8	3.2	1208
	SF	<0.1	0.1	0.2	3.4	0.1	0.9	0.4	0.2	<0.1	94.8	3.6	1126
	LA	0.1	<0.1	0.2	3.4	0.1	0.7	0.6	0.2	<0.1	94.7	3.7	1431
<b>Star EVOO</b>	SAC	0.1	0.1	0.1	3.3	<0.1	0.7	0.7	0.3	<0.1	94.7	2.5	1546
	SF	0.1	<0.1	0.2	3.2	<0.1	0.6	0.6	0.4	<0.1	95.0	3.8	1595
	LA	0.1	<0.1	0.2	3.3	<0.1	0.6	0.6	0.3	<0.1	94.9	2.2	1413
<b>Carapelli EVOO</b>	SAC	0.1	<0.1	0.2	3.4	0.1	0.7	0.5	0.3	<0.1	94.7	2.1	1245
	SF	0.1	<0.1	0.2	3.2	0.1	0.8	0.5	0.3	<0.1	94.9	2.6	1368
	LA	0.1	<0.1	0.2	3.2	0.1	0.6	0.6	0.3	<0.1	94.8	2.1	1590
<b>Newmans Own Organics EVOO</b>	SAC	0.1	<0.1	0.2	3.2	<0.1	0.5	0.8	0.4	<0.1	94.8	2.8	1859
	SF	0.1	<0.1	0.2	3.2	<0.1	0.5	0.9	0.4	<0.1	94.7	3.7	1821
	LA	0.1	<0.1	0.2	3.1	<0.1	0.5	0.8	0.3	<0.1	95.0	1.8	2152
<b>Mezzetta EVOO</b>	SAC	0.1	0.1	0.2	3.3	<0.1	1.1	0.7	0.2	<0.1	94.3	3.6	1231
	SF	<0.1	0.1	0.2	3.3	0.1	1.0	0.4	0.2	<0.1	94.7	3.9	1165
	LA	0.1	<0.1	0.3	3.2	0.1	1.1	0.5	0.2	<0.1	94.4	3.8	1211
<b>Mazola EVOO</b>	SAC	0.1	0.1	0.1	3.2	<0.1	0.7	0.7	0.3	<0.1	94.7	2.5	1563
	SF	0.1	<0.1	0.2	3.1	<0.1	0.7	0.6	0.4	<0.1	94.9	4.3	1556
	LA	0.1	<0.1	0.2	3.6	<0.1	0.7	0.7	0.2	<0.1	94.4	2.4	1847
<b>Rachael Ray EVOO</b>	SAC	0.1	<0.1	0.3	3.1	0.1	0.6	0.5	0.2	<0.1	95.3	2.8	1243
	SF	0.1	<0.1	0.3	3.0	0.1	0.7	0.5	0.2	<0.1	95.2	3.4	1241
	LA	0.1	<0.1	0.2	2.9	0.1	1.0	0.5	0.3	<0.1	95.0	3.9	1208
<b>Kirkland Organic EVOO</b>	SAC	0.1	<0.1	0.2	3.0	0.1	0.7	0.6	0.2	<0.1	95.1	4.3	1413
	SF	0.1	<0.1	0.3	3.0	0.1	0.7	0.5	0.2	<0.1	95.1	2.9	1136
	LA	0.3	<0.1	0.3	2.9	0.1	0.8	0.5	0.2	<0.1	94.9	2.8	1204
<b>Great Value 100% EVOO</b>	SAC	0.1	<0.1	0.3	3.1	0.1	0.8	0.5	0.2	<0.1	94.8	4.1	1330
	SF	0.1	<0.1	0.3	3.0	0.1	0.8	0.5	0.2	<0.1	95.2	2.6	1394
	LA	0.1	<0.1	0.2	3.1	0.1	1.0	0.5	0.2	<0.1	94.8	3.6	1351
<b>Safeway Select EVOO</b>	SAC	0.2	<0.1	0.2	3.2	<0.1	0.8	0.6	0.4	<0.1	94.6	4.1	1627
	SF	0.1	<0.1	0.2	3.3	0.1	0.9	0.7	0.3	<0.1	94.4	3.6	1262
	LA	0.1	<0.1	0.2	3.3	<0.1	0.9	0.6	0.2	<0.1	94.5	3.0	1246
<b>365 100% Italian EVOO</b>	SAC	0.1	0.1	0.1	3.5	0.1	1.2	0.4	0.2	<0.1	94.2	2.4	1187
	SF	0.1	<0.1	0.2	3.4	0.1	1.0	0.3	0.2	<0.1	94.5	3.0	1122
	LA	0.1	<0.1	0.3	3.5	<0.1	0.9	0.5	0.3	<0.1	94.4	5.7	1394
<b>Corto Olive Co EVOO</b>	SAC	<0.1	<0.1	0.2	3.9	0.1	0.7	0.4	0.1	<0.1	94.6	3.0	1802
	SF	0.1	<0.1	0.3	3.6	0.1	0.7	0.4	0.1	<0.1	94.7	2.6	1922
<b>California Olive Ranch EVOO</b>	SAC	<0.1	<0.1	0.2	4.1	0.1	0.9	0.4	0.1	<0.1	94.1	3.3	1386
	SF	0.1	<0.1	0.2	4.0	0.1	0.9	0.5	0.2	<0.1	93.9	3.5	1424
<b>McEvoy Ranch Organic EVOO</b>	SAC	<0.1	<0.1	0.1	3.4	0.2	0.5	1.0	0.2	<0.1	94.5	2.7	1286
	SF	0.1	<0.1	0.2	3.4	0.2	0.6	0.9	0.2	<0.1	94.3	2.3	1452
<b>Bariani EVOO</b>	SAC	0.2	<0.1	0.2	3.2	0.1	0.7	0.3	0.1	<0.1	95.2	2.4	1325
	SF	0.1	<0.1	0.2	3.2	0.1	0.7	0.4	0.2	<0.1	95.2	2.7	1523
<b>Lucero (Ascolano) EVOO</b>	SAC	<0.1	<0.1	0.2	3.5	0.1	1.0	0.3	0.1	<0.1	94.8	2.1	1500
	SF	0.1	<0.1	0.2	3.3	0.1	1.0	0.4	0.2	<0.1	94.7	2.4	1656

\* < campesterol



**TAGs Profile (by Australian Oils Research Laboratory):**

Brand and location		Tripalmitin	Dipalmitolein	Dipalmitolinolein	Palmitostearolein	Palmitodiolein	Palmitolinolein	Palmitodilinolein	Disteareolein	Stearodiolein	Triolein	Diolenolein	Dilinolein	Trilinolein	Total
		PPP	POP	PLP	POS	POO	PLO	PLL	SOS	SOO	OOO	OLO	LLO	LLL	
<b>Filippo Berio EVOO</b>	SAC	0.1	4.5	2.2	1.0	25.3	8.8	1.7	0.2	2.6	39.9	10.9	2.5	0.3	100.0
	SF	0.1	3.7	1.4	1.1	24.9	6.2	1.1	0.2	3.8	47.0	8.5	1.8	0.3	100.0
	LA	0.1	3.9	1.3	1.5	26.0	5.8	0.7	0.2	6.0	44.8	7.7	1.7	0.4	100.0
<b>Bertolli EVOO</b>	SAC	0.2	4.8	2.5	1.4	25.6	9.1	1.9	0.1	4.6	37.6	9.6	2.3	0.1	100.0
	SF	0.1	4.2	1.9	1.2	25.7	7.2	1.3	0.1	3.2	45.0	8.0	1.9	0.2	100.0
	LA	0.1	4.4	1.7	1.3	26.8	7.1	0.9	0.3	4.5	41.8	8.8	1.8	0.3	100.0
<b>Pompeian EVOO</b>	SAC	0.2	5.7	3.2	1.1	25.6	10.7	2.4	0.2	3.6	33.3	10.8	3.0	0.4	100.0
	SF	0.3	6.6	4.4	1.2	24.6	14.5	3.6	0.1	2.7	24.1	13.3	4.1	0.5	100.0
	LA	0.2	5.0	3.1	0.7	25.2	9.5	2.5	0.2	2.1	39.4	9.2	2.7	0.3	100.0
<b>Colavita EVOO</b>	SAC	0.1	4.1	1.5	1.1	25.2	7.0	1.0	0.2	3.9	43.2	10.4	2.1	0.2	100.0
	SF	0.1	3.3	1.0	1.1	24.4	5.6	0.6	0.1	3.3	48.9	9.5	1.9	0.2	100.0
	LA	0.1	4.6	2.3	1.2	24.8	9.0	1.9	0.1	3.2	39.1	10.9	2.5	0.3	100.0
<b>Star EVOO</b>	SAC	0.1	4.7	2.6	0.6	25.2	9.6	2.1	0.1	2.1	38.8	11.0	2.9	0.2	100.0
	SF	0.1	4.7	2.5	1.3	24.7	9.7	2.1	0.2	3.3	36.8	11.5	3.0	0.3	100.0
	LA	0.1	4.8	2.3	1.0	26.3	8.8	1.7	0.2	3.0	39.2	9.9	2.5	0.3	100.0
<b>Carapelli EVOO</b>	SAC	0.1	3.8	1.4	0.9	25.5	6.6	0.9	0.2	3.0	46.0	9.4	2.0	0.2	100.0
	SF	0.1	4.1	1.6	1.6	25.8	6.7	0.9	0.2	5.8	41.9	9.0	2.0	0.3	100.0
	LA	0.2	0.5	3.0	1.5	26.0	10.3	2.2	0.1	4.6	33.6	10.1	2.6	0.3	100.0
<b>Newmans Own Organics EVOO</b>	SAC	0.3	7.2	4.8	0.9	25.7	14.5	3.4	0.8	2.5	24.0	12.3	3.4	0.1	100.0
	SF	0.3	7.7	5.5	1.2	26.1	16.1	4.0	0.0	2.9	19.0	13.2	4.0	0.1	100.0
	LA	0.3	7.4	5.3	1.1	25.1	16.0	4.0	0.0	2.7	20.7	13.0	4.1	0.3	100.0
<b>Mezzetta EVOO</b>	SAC	0.1	3.7	1.2	1.1	25.5	6.1	0.6	0.2	2.5	47.5	9.3	1.8	0.3	100.0
	SF	0.1	3.7	1.2	0.9	25.7	6.1	0.6	0.2	3.8	46.4	9.3	1.8	0.3	100.0
	LA	0.1	3.6	1.3	1.1	25.4	6.2	0.7	0.2	2.8	47.5	9.4	1.7	0.2	100.0
<b>Mazola EVOO</b>	SAC	0.1	4.7	2.3	1.2	25.2	8.8	1.8	0.2	3.2	39.5	10.2	2.4	0.3	100.0
	SF	0.1	4.6	2.3	1.1	25.1	8.8	1.8	0.2	4.4	38.6	10.1	2.5	0.3	100.0
	LA	0.3	6.6	4.5	1.0	25.1	14.7	3.5	0.0	2.6	24.3	13.5	3.7	0.2	100.0
<b>Rachael Ray EVOO</b>	SAC	0.1	3.6	1.5	1.0	23.8	7.0	1.0	0.2	2.9	45.2	11.3	2.3	0.2	100.0
	SF	0.1	3.6	1.5	1.0	23.9	7.1	1.0	0.1	3.7	44.1	11.4	2.2	0.2	100.0
	LA	0.1	4.2	1.4	0.8	26.1	7.2	1.2	0.3	2.8	42.5	10.8	2.4	0.3	100.0
<b>Kirkland Organic EVOO</b>	SAC	0.1	3.9	1.4	1.3	25.1	6.8	0.9	0.3	2.6	45.0	10.3	2.2	0.2	100.0
	SF	0.1	3.7	1.1	0.1	25.2	6.3	0.4	0.3	5.0	44.5	10.9	2.3	0.3	100.0
	LA	0.1	3.4	1.1	0.8	24.4	6.3	0.8	0.3	2.2	46.7	11.4	2.4	0.2	100.0
<b>Great Value 100% EVOO</b>	SAC	0.1	4.7	1.9	0.9	27.5	7.9	0.9	0.4	2.8	40.9	9.9	2.0	0.2	100.0
	SF	0.1	4.9	1.9	0.0	28.0	8.0	0.9	0.4	2.4	41.3	9.9	2.0	0.3	100.0
	LA	0.2	4.7	1.9	1.3	26.8	7.9	1.2	0.3	3.7	39.7	9.6	2.4	0.3	100.0
<b>Safeway Select EVOO</b>	SAC	0.2	5.4	3.1	1.3	25.3	10.7	2.5	0.1	4.2	33.5	10.6	2.8	0.3	100.0
	SF	0.1	4.6	2.0	0.0	26.6	8.0	0.3	0.1	4.7	41.0	9.8	2.3	0.3	100.0
	LA	0.1	4.5	1.9	0.9	26.6	7.7	1.1	0.2	3.2	41.9	9.5	2.2	0.3	100.0
<b>365 100% Italian EVOO</b>	SAC	0.1	3.3	0.9	0.0	25.6	5.0	0.3	0.2	5.5	49.2	8.1	1.5	0.2	100.0
	SF	0.0	3.2	0.9	0.2	25.7	4.9	0.4	0.1	2.9	51.8	8.0	1.5	0.3	100.0
	LA	0.2	5.2	2.6	0.9	27.2	9.6	1.8	0.3	3.1	36.4	10.2	2.4	0.3	100.0
<b>Corto Olive Co EVOO</b>	SAC	0.1	5.2	2.1	0.9	28.7	8.3	0.9	0.4	2.8	38.9	9.5	1.8	0.2	100.0
	SF	0.2	5.6	2.3	0.8	29.3	8.9	1.0	0.4	2.4	37.0	9.9	1.9	0.3	100.0
<b>California Olive Ranch EVOO</b>	SAC	0.2	6.2	2.4	0.7	29.3	9.6	1.2	0.4	2.6	34.3	10.7	2.2	0.3	100.0
	SF	0.2	6.2	2.5	0.8	29.4	9.6	1.2	0.4	2.6	34.3	10.5	2.2	0.3	100.0
<b>McEvoy Ranch Organic EVOO</b>	SAC	0.1	4.1	1.0	1.1	27.5	6.2	0.6	0.2	2.1	45.8	9.6	1.8	0.2	100.0
	SF	0.1	4.2	1.1	0.3	28.2	6.3	0.3	0.1	2.8	45.3	9.5	1.7	0.3	100.0
<b>Bariani EVOO</b>	SAC	0.1	3.5	0.9	1.0	24.6	5.7	0.5	0.2	3.1	47.2	10.9	2.1	0.3	100.0
	SF	0.1	3.4	0.9	0.9	24.4	5.7	0.6	0.1	2.0	48.5	11.1	2.2	0.2	100.0
<b>Lucero (Ascolano) EVOO</b>	SAC	0.1	5.0	1.8	0.9	28.6	8.2	0.9	0.5	2.5	38.9	10.5	2.0	0.0	100.0
	SF	0.1	5.1	1.9	0.1	28.8	8.3	0.6	0.6	2.7	39.2	10.6	2.0	0.1	100.0

**Chemical Analysis (by UC Davis) with Sample Info.:**

Brand and location IOC/USDA/AOA limits		Best before date	Lot/Batch	PV (<20)	K232 (≤2.50)	K268 (≤0.22)	ΔK (≤0.01)
<b>Filippo Berio EVOO</b>	SAC	2/1/11	LE15FD	10±0.4	2.49±0.027	0.20±0.003	0.001±0.000
	SF	4/2/11	LE25HD	14±0.3	2.29±0.012	0.21±0.003	0.001±0.000
	LA	5/14/11	LE04ID	10±0.2	2.22±0.097	0.21±0.023	0.001±0.000
<b>Bertolli EVOO</b>	SAC	12/31/10	L9428V H0003	9±0.0	2.42±0.023	<b>0.23±0.007</b>	0.003±0.000
	SF	12/31/10	L9527R H0021	11±0.1	2.22±0.027	<b>0.23±0.012</b>	0.000±0.000
	LA	1/31/11	L9532R H0733	12±0.2	2.47±0.081	0.20±0.023	0.001±0.001
<b>Pompeian EVOO</b>	SAC	12/22/11	91222249	12±0.0	2.46±0.042	0.22±0.004	0.003±0.000
	SF	7/30/11	90730989	13±0.3	<b>2.71±0.062</b>	0.20±0.025	0.001±0.001
	LA	12/10/11	91210228	14±0.1	<b>2.52±0.020</b>	0.21±0.022	0.001±0.000
<b>Colavita EVOO</b>	SAC	N/A	L09364 12:46	9±0.0	2.06±0.012	0.17±0.002	0.000±0.000
	SF	N/A	L09293 16:50	12±0.3	2.19±0.037	0.20±0.029	0.001±0.000
	LA	N/A	L09218 16:54	10±0.1	<b>2.55±0.012</b>	<b>0.32±0.008</b>	0.006±0.000
<b>Star EVOO</b>	SAC	9/30/11	107709-30/09	10±0.0	2.20±0.273	0.15±0.019	0.000±0.001
	SF	10/15/11	108159-15/10	13±0.1	2.34±0.018	0.17±0.028	0.000±0.001
	LA	12/22/11	110269-22/12	11±0.1	2.44±0.060	<b>0.23±0.010</b>	0.000±0.001
<b>Carapelli EVOO</b>	SAC	10/31/10	L8443V/H1108	11±0.0	2.44±0.022	<b>0.23±0.008</b>	0.003±0.001
	SF	10/31/10	L8443V/H1233	12±0.3	<b>2.56±0.089</b>	<b>0.27±0.018</b>	0.003±0.001
	LA	10/31/11	L9543V/H0635	9±0.2	<b>2.71±0.041</b>	<b>0.25±0.012</b>	0.001±0.000
<b>Newmans Own Organics EVOO</b>	SAC	7/1/11	LBT:055 JD:9187	11±0.0	<b>2.53±0.025</b>	0.22±0.009	0.000±0.000
	SF	7/1/11	LBT:055 JD:9187	11±0.0	<b>2.52±0.053</b>	0.20±0.001	0.000±0.001
	LA	4/1/11	LBT:530 JD:9099	10±0.0	2.43±0.017	0.20±0.005	0.000±0.000
<b>Mezzetta EVOO</b>	SAC	N/A	L.ML.DL.09/211	12±0.0	2.33±0.014	<b>0.24±0.011</b>	0.006±0.000
	SF	N/A	L.ML.DL.09/211	12±0.2	2.39±0.019	0.22±0.015	0.004±0.000
	LA	N/A	L.ML.DL.09/211	11±0.0	2.42±0.013	<b>0.30±0.015</b>	0.009±0.000
<b>Mazola EVOO</b>	SAC	8/18/11	X230E09 12:25	14±0.1	<b>2.62±0.023</b>	<b>0.24±0.024</b>	0.001±0.001
	SF	8/18/11	X230E09 12:34	14±0.1	<b>2.74±0.092</b>	<b>0.25±0.017</b>	0.001±0.000
	LA	11/25/11	X329E09 06:17	18±0.3	<b>3.14±0.065</b>	<b>0.29±0.009</b>	0.002±0.001
<b>Rachael Ray EVOO</b>	SAC	1/10/12	IT004RM 1052/RR	10±0.1	2.34±0.022	0.22±0.004	0.002±0.000
	SF	1/9/12	IT004RM 1052/RR	13±0.5	2.48±0.028	<b>0.25±0.005</b>	0.002±0.000
	LA	6/16/12	N/A	8±0.1	2.26±0.008	<b>0.25±0.011</b>	0.000±0.000
<b>Kirkland Organic EVOO</b>	SAC	5/3/11	L090018	10±0.0	2.24±0.023	0.19±0.008	0.000±0.001
	SF	7/12/11	L100018	7±0.0	2.18±0.050	0.19±0.018	0.000±0.000
	LA	7/5/11	L100007	7±0.3	2.23±0.011	<b>0.23±0.002</b>	0.000±0.001
<b>Great Value 100% EVOO</b>	SAC	7/30/11	EC10A 14:05	10±0.1	2.33±0.027	0.17±0.011	0.000±0.000
	SF	7/30/11	EC10A 14:03	10±0.1	2.29±0.027	0.17±0.019	0.000±0.000
	LA	8/12/11	EC10B 20:00	10±0.1	2.21±0.024	0.19±0.016	0.000±0.000
<b>Safeway Select EVOO</b>	SAC	12/5/10	IT ES TN 9156 S2299	13±0.1	2.47±0.026	0.22±0.014	0.001±0.001
	SF	7/21/11	IT ES GR TN 9355 S2299	13±0.5	2.27±0.003	0.18±0.003	0.000±0.000
	LA	6/18/11	IT ES GR TN 9352 S2299	12±0.2	2.22±0.022	0.19±0.011	0.000±0.000
<b>365 100% Italian EVOO</b>	SAC	3/29/11	L1 9 272	11±0.1	2.03±0.054	0.18±0.012	0.002±0.000
	SF	3/29/11	L1 9 272	12±0.0	2.00±0.001	0.21±0.003	0.003±0.000
	LA	4/6/11	L1 9 279	10±0.3	2.22±0.022	<b>0.27±0.006</b>	0.001±0.000
<b>Corto Olive Co EVOO</b>	SAC	10/1/11	N/A	9±0.1	1.97±0.002	0.15±0.002	0.000±0.001
	SF	10/1/11	N/A	8±0.0	1.81±0.036	0.13±0.006	0.000±0.001
<b>California Olive Ranch EVOO</b>	SAC	10/1/11	D0291091401	11±0.0	2.24±0.013	0.16±0.006	0.000±0.000
	SF	10/1/11	D0291091033	10±0.0	2.17±0.010	0.16±0.011	0.000±0.029
<b>McEvoy Ranch Organic EVOO</b>	SAC	N/A	266L	8±0.0	2.12±0.101	0.16±0.014	0.000±0.001
	SF	N/A	266L	7±0.0	2.09±0.005	0.17±0.011	0.000±0.000
<b>Bariani EVOO</b>	SAC	N/A	N/A	7±0.1	2.23±0.011	<b>0.23±0.010</b>	0.000±0.001
	SF	N/A	N/A	9±0.4	2.24±0.016	0.22±0.021	0.000±0.001
<b>Lucero (Ascolano) EVOO</b>	SAC	11/1/11	11001.09	12±0.1	2.12±0.018	0.19±0.019	0.001±0.001
	SF	11/1/11	11001.09	12±0.0	2.16±0.010	0.19±0.010	0.002±0.000

IOC: International Olive Council; USDA: United States Department of Agriculture; AOA: Australian Olive Association.

PV: Peroxide Value (mEq O<sub>2</sub>/kg oil); K232, K268 and ΔK (K<sup>1%</sup><sub>1cm</sub>).

**Chemical Analysis (by UC Davis) with Sample Info. (continued):**

Brand and location IOC/USDA/AOA limits		Best before date	Lot/Batch	FFA (≤0.8)	PPP (≤15)
<b>Filippo Berio EVOO</b>	SAC	2/1/11	LE15FD 01	0.24±0.006	9.6±0.37
	SF	4/2/11	LE25HD 02	0.30±0.007	13.4±0.21
	LA	5/14/11	LE04ID 14	0.30±0.006	13.7±0.09
<b>Bertolli EVOO</b>	SAC	12/31/10	L9428V H0003	0.39±0.008	<b>16.2±0.50</b>
	SF	12/31/10	L9527R H0021	0.35±0.002	14.4±0.30
	LA	1/31/11	L9532R H0733	0.28±0.007	<b>18.7±0.40</b>
<b>Pompeian EVOO</b>	SAC	12/22/11	91222249	0.55±0.003	12.5±0.13
	SF	7/30/11	90730989	0.46±0.007	10.7±0.42
	LA	12/10/11	91210228	0.44±0.012	<b>12.2±0.05</b>
<b>Colavita EVOO</b>	SAC	N/A	L09364 12:46	0.39±0.003	4.3±0.07
	SF	N/A	L09293 16:50	0.51±0.003	12.8±0.10
	LA	N/A	L09218 16:54	0.43±0.003	<b>16.5±0.05</b>
<b>Star EVOO</b>	SAC	9/30/11	107709-30/09	0.46±0.002	14.5±0.60
	SF	10/15/11	108159-15/10	0.44±0.003	<b>16.2±0.38</b>
	LA	12/22/11	110269-22/12	0.42±0.003	9.6±0.46
<b>Carapelli EVOO</b>	SAC	10/31/10	L8443V/H1108	0.44±0.003	<b>24.6±0.34</b>
	SF	10/31/10	L8443V/H1233	0.44±0.001	<b>25.1±0.59</b>
	LA	10/31/11	L9543V/H0635	0.39±0.005	<b>18.2±0.34</b>
<b>Newmans Own Organics EVOO</b>	SAC	7/1/11	LBT:055 JD:9187	0.41±0.003	14.1±0.19
	SF	7/1/11	LBT:055 JD:9187	0.42±0.002	13.5±0.08
	LA	4/1/11	LBT:530 JD:9099	0.39±0.002	11.1±0.26
<b>Mezzetta EVOO</b>	SAC	N/A	L.ML.DL.09/211	0.46±0.003	<b>17.2±0.03</b>
	SF	N/A	L.ML.DL.09/211	0.47±0.000	<b>17.0±0.50</b>
	LA	N/A	L.ML.DL.09/211	0.62±0.003	<b>29.2±0.41</b>
<b>Mazola EVOO</b>	SAC	8/18/11	X230E09 12:25	0.61±0.003	<b>19.4±0.46</b>
	SF	8/18/11	X230E09 12:34	0.61±0.007	<b>19.7±0.86</b>
	LA	11/25/11	X329E09 06:17	0.46±0.002	14.1±0.66
<b>Rachael Ray EVOO</b>	SAC	1/10/12	IT004RM 1052/RR	0.39±0.002	13.0±0.17
	SF	1/9/12	IT004RM 1052/RR	0.37±0.001	12.2±0.00
	LA	6/16/12	N/A	0.36±0.006	4.9±0.14
<b>Kirkland Organic EVOO</b>	SAC	5/3/11	L090018	0.29±0.004	<b>15.1±0.16</b>
	SF	7/12/11	L100018	0.21±0.002	10.4±0.55
	LA	7/5/11	L100007	0.19±0.007	12.4±0.10
<b>Great Value 100% EVOO</b>	SAC	7/30/11	EC10A 14:05	0.28±0.002	12.6±0.35
	SF	7/30/11	EC10A 14:03	0.30±0.011	13.5±0.70
	LA	8/12/11	EC10B 20:00	0.53±0.001	11.2±0.55
<b>Safeway Select EVOO</b>	SAC	12/5/10	IT ES TN 9156 S2299	0.57±0.006	<b>20.1±0.13</b>
	SF	7/21/11	T ES GR TN 9355 S2299	0.49±0.003	8.6±0.21
	LA	6/18/11	T ES GR TN 9352 S2299	0.49±0.012	8.4±0.12
<b>365 100% Italian EVOO</b>	SAC	3/29/11	L1 9 272	0.25±0.001	<b>33.0±0.03</b>
	SF	3/29/11	L1 9 272	0.22±0.008	<b>35.0±0.57</b>
	LA	4/6/11	L1 9 279	0.23±0.008	<b>30.4±0.29</b>
<b>Corto Olive Co EVOO</b>	SAC	10/1/11	N/A	0.19±0.000	9.1±0.39
	SF	10/1/11	N/A	0.17±0.006	10.7±0.04
<b>California Olive Ranch EVOO</b>	SAC	10/1/11	DO291091401	0.22±0.000	<b>15.3±0.00</b>
	SF	10/1/11	DO291091033	0.18±0.004	12.9±0.19
<b>McEvoy Ranch Organic EVOO</b>	SAC	N/A	266L	0.12±0.005	8.7±0.55
	SF	N/A	266L	0.10±0.003	9.1±0.20
<b>Bariani EVOO</b>	SAC	N/A	N/A	0.30±0.003	10.6±0.87
	SF	N/A	N/A	0.33±0.010	9.9±0.03
<b>Lucero (Ascolano) EVOO</b>	SAC	11/1/11	11001.09	0.26±0.001	12.1±0.68
	SF	11/1/11	11001.09	0.24±0.004	13.3±0.21

IOC: International Olive Council; USDA: United States Department of Agriculture; AOA: Australian Olive Association.

FFA: Free Fatty Acids (% as oleic acid); PPP: Pyropheophytin A (% of total pheophytins).

**Fatty Acid Profile (by UC Davis):**

Brand and location		C14:0	C16:0	C16:1	C17:0	C17:1	C18:0	C18:1	C18:2	C18:3	C20:0	C20:1	Total
IOC limits		<0.05	7.5-20.0	0.3-3.5	<0.3	<0.3	0.5-5.0	55.0-83.0	3.5-21.0	<1.0	<0.6	<0.4	
<b>Filippo Berio EVOO</b>	SAC	<0.1	13.4	1.5	<0.1	0.1	0.7	70.8	11.9	0.9	0.3	0.3	100.0
	SF	<0.1	11.2	1.1	<0.1	<0.1	2.0	75.8	8.2	0.7	0.3	0.4	100.0
	LA	<0.1	11.2	0.9	<0.1	0.1	1.0	76.8	7.8	0.9	0.4	0.3	100.0
<b>Bertolli EVOO</b>	SAC	<0.1	13.5	1.6	<0.1	<0.1	2.0	70.6	10.8	0.7	0.3	0.3	100.0
	SF	<0.1	12.3	1.4	<0.1	0.1	1.8	74.2	8.8	0.7	0.3	0.3	100.0
	LA	<0.1	12.8	1.3	<0.1	0.2	0.5	74.7	9.1	0.8	0.3	0.3	100.0
<b>Pompeian EVOO</b>	SAC	<0.1	14.8	1.9	<0.1	0.2	1.8	66.2	13.6	0.9	0.3	0.3	100.0
	SF	<0.1	16.7	2.3	<0.1	0.1	1.8	59.5	18.0	0.8	0.3	0.3	100.0
	LA	<0.1	15.1	1.9	<0.1	0.1	0.6	67.2	13.5	0.9	0.3	0.4	100.0
<b>Colavita EVOO</b>	SAC	<0.1	12.1	0.8	<0.1	<0.1	1.5	74.3	9.5	0.9	0.3	0.4	100.0
	SF	<0.1	10.9	0.6	<0.1	<0.1	1.6	77.2	8.1	0.8	0.2	0.4	100.0
	LA	<0.1	11.8	0.9	<0.1	<0.1	2.0	73.5	10.1	0.8	0.3	0.4	100.0
<b>Star EVOO</b>	SAC	<0.1	13.7	1.6	<0.1	<0.1	2.2	68.6	12.4	0.8	0.3	0.2	100.0
	SF	<0.1	13.4	1.6	<0.1	<0.1	1.6	69.1	12.8	0.8	0.2	0.3	100.0
	LA	<0.1	13.5	1.5	<0.1	<0.1	2.2	70.2	11.0	0.8	0.3	0.3	100.0
<b>Carapelli EVOO</b>	SAC	<0.1	11.9	0.8	<0.1	0.1	2.3	74.7	8.8	0.8	0.3	0.2	100.0
	SF	<0.1	11.8	0.8	<0.1	0.1	2.5	74.3	8.9	0.8	0.3	0.3	100.0
	LA	<0.1	14.4	1.8	<0.1	0.1	2.5	67.5	12.3	0.8	0.4	0.3	100.0
<b>Newmans Own Organics EVOO</b>	SAC	<0.1	18.3	2.7	<0.1	<0.1	2.0	57.4	18.0	0.9	0.4	0.2	100.0
	SF	<0.1	17.7	2.7	<0.1	<0.1	1.8	58.1	18.0	0.9	0.3	0.3	100.0
	LA	<0.1	18.6	2.8	<0.1	<0.1	1.8	56.9	18.4	0.8	0.3	0.2	100.0
<b>Mezzetta EVOO</b>	SAC	<0.1	11.4	0.7	<0.1	0.1	1.6	76.7	8.0	0.8	0.3	0.4	100.0
	SF	<0.1	11.3	0.9	<0.1	0.1	1.9	76.3	8.0	0.8	0.3	0.4	100.0
	LA	<0.1	12.0	1.2	<0.1	<0.1	1.8	74.6	8.8	0.8	0.3	0.4	100.0
<b>Mazola EVOO</b>	SAC	<0.1	13.1	1.5	<0.1	0.1	1.9	70.8	11.1	0.8	0.3	0.3	100.0
	SF	<0.1	13.0	1.5	<0.1	0.1	2.1	70.5	11.1	0.8	0.3	0.3	100.0
	LA	<0.1	16.9	2.4	<0.1	0.1	1.7	59.7	17.7	0.8	0.3	0.3	100.0
<b>Rachael Ray EVOO</b>	SAC	<0.1	11.4	0.9	<0.1	0.1	2.0	74.0	10.1	0.8	0.3	0.4	100.0
	SF	<0.1	11.5	0.7	<0.1	0.1	1.6	74.4	10.2	0.8	0.3	0.3	100.0
	LA	<0.1	12.3	0.7	<0.1	0.1	1.9	73.2	10.2	0.9	0.3	0.4	100.0
<b>Kirkland Organic EVOO</b>	SAC	<0.1	11.5	1.0	<0.1	0.2	2.5	73.7	9.5	0.8	0.4	0.4	100.0
	SF	<0.1	10.9	0.8	<0.1	0.2	2.4	74.8	9.3	0.8	0.4	0.4	100.0
	LA	<0.1	11.5	0.6	0.1	0.1	0.6	75.1	10.3	0.9	0.3	0.4	100.0
<b>Great Value 100% EVOO</b>	SAC	<0.1	13.1	1.5	<0.1	0.3	2.2	72.2	9.3	0.8	0.3	0.3	100.0
	SF	<0.1	13.0	1.5	<0.1	0.3	2.1	72.5	9.2	0.8	0.3	0.3	100.0
	LA	<0.1	13.0	1.3	<0.1	0.2	1.8	71.9	10.3	0.9	0.3	0.3	100.0
<b>Safeway Select EVOO</b>	SAC	<0.1	11.5	0.8	<0.1	<0.1	2.1	74.6	9.5	0.8	0.2	0.4	100.0
	SF	<0.1	13.0	1.3	<0.1	<0.1	1.9	72.0	10.1	0.8	0.3	0.4	100.0
	LA	<0.1	12.6	1.3	<0.1	0.1	2.4	72.2	9.8	0.8	0.3	0.3	100.0
<b>365 100% Italian EVOO</b>	SAC	<0.1	10.6	0.5	<0.1	0.1	2.2	78.6	6.6	0.8	0.3	0.3	100.0
	SF	<0.1	10.5	0.6	<0.1	0.1	2.0	78.6	6.6	0.8	0.3	0.4	100.0
	LA	<0.1	10.2	0.6	<0.1	0.1	2.4	78.0	7.1	0.8	0.3	0.4	100.0
<b>Corto Olive Co EVOO</b>	SAC	<0.1	14.4	1.9	<0.1	0.3	1.4	70.8	9.5	0.9	0.3	0.4	100.0
	SF	<0.1	14.2	1.7	<0.1	0.3	1.4	71.4	9.2	0.9	0.3	0.4	100.0
<b>California Olive Ranch EVOO</b>	SAC	<0.1	14.8	1.6	0.1	0.3	1.3	69.6	10.9	0.8	0.3	0.4	100.0
	SF	<0.1	15.0	1.6	<0.1	0.3	1.2	69.5	10.9	0.8	0.6	0.4	100.0
<b>McEvoy Ranch Organic EVOO</b>	SAC	<0.1	12.3	0.6	<0.1	0.1	1.5	76.1	7.9	0.9	0.3	0.3	100.0
	SF	<0.1	12.3	0.5	<0.1	<0.1	1.6	75.8	8.0	0.9	0.3	0.4	100.0
<b>Bariani EVOO</b>	SAC	<0.1	10.6	0.6	<0.1	0.1	2.0	76.4	8.6	1.0	0.3	0.3	100.0
	SF	<0.1	10.5	0.7	<0.1	0.1	2.1	76.2	8.7	1.0	0.3	0.3	100.0
<b>Lucero (Ascolano) EVOO</b>	SAC	<0.1	13.4	1.3	<0.1	0.3	1.3	72.4	9.7	1.0	0.3	0.4	100.0
	SF	<0.1	13.8	1.0	0.1	0.3	1.4	72.2	9.7	0.9	0.3	0.3	100.0

**Chemical Analysis (by UC Davis [UCD] and Australian Oils Research Laboratory [AORL]):**

Brand and location IOC/USDA/AOA limits		PV (<20)		K232 (≤2.50)		K268 (≤0.22)		ΔK (≤0.01)		FFA (≤0.8)		PPP (≤15)	
		UCD	AORL	UCD	AORL	UCD	AORL	UCD	AORL	UCD	AORL	UCD	AORL
<i>Filippo Berio</i> <b>EVOO</b>	SAC	10	11	2.49	2.46	0.20	0.18	0.001	<0.003	0.24	0.30	9.6	10.3
	SF	14	12	2.29	2.18	0.21	0.14	0.001	<0.003	0.30	0.37	13.4	12.0
	LA	11	11	2.22	2.12	0.21	0.15	0.001	<0.003	0.30	0.35	13.7	13.7
<i>Bertolli</i> <b>EVOO</b>	SAC	9	9	2.42	2.29	0.23	0.19	0.003	<0.003	0.39	0.41	16.2	17.8
	SF	11	9	2.22	2.24	0.23	0.16	0.000	<0.003	0.35	0.38	14.4	14.3
	LA	12	12	2.47	2.42	0.20	0.17	0.001	<0.003	0.28	0.32	18.7	20.8
<i>Pompeian</i> <b>EVOO</b>	SAC	12	11	2.46	2.50	0.22	0.19	0.003	<0.003	0.55	0.59	12.5	12.1
	SF	13	13	2.71	2.60	0.20	0.16	0.001	<0.003	0.46	0.51	10.7	10.5
	LA	14	13	2.52	2.56	0.21	0.17	0.001	<0.003	0.44	0.49	12.2	16.3
<i>Colavita</i> <b>EVOO</b>	SAC	9	8	2.06	1.97	0.17	0.13	0.000	<0.003	0.39	0.44	4.3	1.4
	SF	12	11	2.19	2.13	0.20	0.15	0.001	<0.003	0.51	0.57	12.8	12.8
	LA	10	15	2.55	2.88	0.32	0.25	0.006	0.01	0.43	0.72	16.5	33.1
<i>Star</i> <b>EVOO</b>	SAC	10	9	2.20	2.29	0.15	0.15	0.000	<0.003	0.46	0.49	14.5	12.8
	SF	13	11	2.34	2.38	0.17	0.14	0.000	<0.003	0.44	0.47	16.2	17.7
	LA	11	10	2.44	2.25	0.23	0.15	0.000	<0.003	0.42	0.45	9.6	8.3
<i>Carapelli</i> <b>EVOO</b>	SAC	11	10	2.44	2.42	0.23	0.20	0.003	<0.003	0.44	0.49	24.6	30.6
	SF	12	10	2.56	2.43	0.27	0.21	0.003	<0.003	0.44	0.48	25.1	29.3
	LA	9	10	2.71	2.65	0.25	0.20	0.001	<0.003	0.39	0.45	18.2	17.2
<i>Newmans Own</i> <b>Organics</b> <b>EVOO</b>	SAC	11	10	2.53	2.55	0.22	0.20	0.000	<0.003	0.41	0.43	14.1	13.7
	SF	11	9	2.52	2.49	0.20	0.17	0.000	<0.003	0.42	0.42	13.5	14.0
	LA	10	9	2.43	2.36	0.20	0.17	0.000	<0.003	0.39	0.43	11.1	9.8
<i>Mezzetta</i> <b>EVOO</b>	SAC	12	10	2.33	2.31	0.24	0.20	0.006	0.01	0.46	0.50	17.2	18.4
	SF	12	10	2.39	2.33	0.22	0.18	0.004	<0.003	0.47	0.52	17.0	16.6
	LA	11	11	2.42	2.34	0.30	0.17	0.009	<0.003	0.62	0.51	29.2	16.8
<i>Mazola</i> <b>EVOO</b>	SAC	14	13	2.62	2.65	0.24	0.19	0.001	<0.003	0.61	0.65	19.4	21.7
	SF	14	12	2.74	2.70	0.25	0.19	0.001	<0.003	0.61	0.65	19.7	21.7
	LA	18	15	3.14	3.14	0.29	0.17	0.002	<0.003	0.46	0.50	14.1	14.0
<i>Rachael Ray</i> <b>EVOO</b>	SAC	10	10	2.34	2.42	0.22	0.21	0.002	<0.003	0.39	0.43	13.0	12.9
	SF	13	9	2.48	2.43	0.25	0.19	0.002	<0.003	0.37	0.41	12.2	12.2
	LA	8	9	2.26	2.08	0.25	0.15	0.000	<0.003	0.36	0.43	4.9	2.0
<i>Kirkland Signature</i> <b>Organic EVOO</b>	SAC	10	9	2.24	2.24	0.19	0.16	0.000	<0.003	0.29	0.33	15.1	16.7
	SF	7	8	2.18	2.13	0.19	0.16	0.000	<0.003	0.21	0.26	10.4	8.8
	LA	7	7	2.23	2.10	0.23	0.15	0.000	<0.003	0.19	0.27	12.4	11.8
<i>Great Value 100%</i> <b>EVOO</b>	SAC	10	11	2.33	2.23	0.17	0.13	0.000	<0.003	0.28	0.35	12.6	12.4
	SF	10	11	2.29	2.23	0.17	0.13	0.000	<0.003	0.30	0.33	13.5	12.7
	LA	10	10	2.21	2.18	0.19	0.14	0.000	<0.003	0.53	0.57	11.2	10.0
<i>Safeway Select</i> <b>EVOO</b>	SAC	13	12	2.47	2.74	0.22	0.19	0.001	<0.003	0.57	0.84	20.1	19.7
	SF	13	11	2.27	2.19	0.18	0.15	0.000	<0.003	0.49	0.58	8.6	6.0
	LA	12	11	2.22	2.20	0.19	0.15	0.000	<0.003	0.49	0.55	8.4	6.1
<i>365 100% Italian</i> <b>EVOO</b>	SAC	11	11	2.03	1.95	0.18	0.15	0.002	<0.003	0.25	0.26	33.0	40.7
	SF	12	10	2.00	1.90	0.21	0.15	0.003	<0.003	0.22	0.28	35.0	40.8
	LA	10	10	2.22	2.14	0.27	0.14	0.001	<0.003	0.23	0.31	30.4	12.4
<i>Corto Olive Co</i> <b>EVOO</b>	SAC	9	7	1.97	1.73	0.15	0.11	0.000	<0.003	0.19	0.19	9.1	8.1
	SF	8	9	1.81	1.74	0.13	0.10	0.000	<0.003	0.17	0.20	10.7	8.1
<i>California Olive</i> <b>Ranch EVOO</b>	SAC	11	9	2.24	2.19	0.16	0.12	0.000	<0.003	0.22	0.22	15.3	11.9
<i>McEvoy Ranch</i> <b>Organic EVOO</b>	SAC	8	7	2.12	2.05	0.16	0.13	0.000	<0.003	0.12	0.16	8.7	5.0
	SF	7	7	2.09	2.12	0.17	0.13	0.000	<0.003	0.10	0.16	9.1	4.8
<i>Bariani</i> <b>EVOO</b>	SAC	7	8	2.23	2.18	0.23	0.13	0.000	<0.003	0.30	0.37	10.6	7.5
	SF	9	8	2.24	2.16	0.22	0.17	0.000	<0.003	0.33	0.38	9.9	7.4
<i>Lucero</i> <b>(Ascolano) EVOO</b>	SAC	12	10	2.12	2.08	0.19	0.15	0.001	<0.003	0.26	0.28	12.1	9.4
	SF	12	13	2.16	2.08	0.19	0.15	0.002	<0.003	0.24	0.30	13.3	9.4

Highlighted are the four samples that have different lot numbers for UCD and AORL.

## Filippo Berio EVOO

<b>Code:</b>	3FG3
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Plastic/clear
<b>Best before date:</b>	<del>1/02/2010</del> <sup>^</sup>
<b>Lot/Batch:</b>	LE15FD
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia
<b>Lab Number:</b>	10-002/01



IOC Tests		10-002/01	IOC Limits	Units
Free Fatty Acids		0.30	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		200	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.46	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.18	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/01	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		42.2	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		10.3	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/01	NIL	3.60	4.10	5.70	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Filippo Berio EVOO

Fatty Acids Profile		10-002/01	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.3	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.4	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	11	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	72	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/01	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.5	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.3	≥ 93.0	% of total sterols
Diols		2.5	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1424	≥ 1000	mg/kg

# Filippo Berio EVOO

TAGs by GC		10-002/01	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.5	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.2	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.3	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.8	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.7	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.6	N/A	% of total TAGS by GC
Triolein	OOO	39.9	N/A	% of total TAGS by GC
Diolenolein	OLO	10.9	N/A	% of total TAGS by GC
Dilinolein	LLO	2.5	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		



## Filippo Berio EVOO

<b>Code:</b>	3FP3
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	2/04/2011
<b>Lot/Batch:</b>	LE25HD
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia
<b>Lab Number:</b>	10-002/20



IOC Tests		10-002/20	IOC Limits	Units
Free Fatty Acids		0.37	≤ 0.8	% as oleic acid
Peroxide Value		12	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		212	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.18	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.14	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/20	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		40.7	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.0	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/20	#YES	2.00	2.20	3.00	VIRGIN	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Filippo Berio EVOO

Fatty Acids Profile		10-002/20	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.0	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.1	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	75.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.4	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	8	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	77	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/20	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.6	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.6	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		4.1	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1374	≥ 1000	mg/kg

# Filippo Berio EVOO

TAGs by GC		10-002/20	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.4	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.9	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.2	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.1	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.8	N/A	% of total TAGS by GC
Triolein	OOO	47.0	N/A	% of total TAGS by GC
Diolenolein	OLO	8.5	N/A	% of total TAGS by GC
Dilinolein	LLO	1.8	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Filippo Berio EVOO

<b>Code:</b>	3FY3
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	14/05/2011
<b>Lot/Batch:</b>	LE04ID
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia
<b>Lab Number:</b>	10-002/39



IOC Tests		10-002/39	IOC Limits	Units
Free Fatty Acids		0.35	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		247	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.12	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/39	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		42.0	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		13.7	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/39	#YES	3.75	3.55	5.05	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Filippo Berio EVOO

Fatty Acids Profile		10-002/39	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.9	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.9	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.2	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.6	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	6.7	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	7	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	78	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/39	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.6	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		3.5	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1341	≥ 1000	mg/kg

# Filippo Berio EVOO

TAGs by GC		10-002/39	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.9	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.5	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.0	N/A	% of total TAGS by GC
Palmitolinolein	PLO	5.8	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.7	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	6.0	N/A	% of total TAGS by GC
Triolein	OOO	44.8	N/A	% of total TAGS by GC
Diolenolein	OLO	7.7	N/A	% of total TAGS by GC
Dilinoolein	LLO	1.7	N/A	% of total TAGS by GC
Trilinolein	LLL	0.4	N/A	% of total TAGS by GC
Total		100.0		

## Bertolli EVOO

<b><u>Code:</u></b>	3BG4
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	31/12/2010
<b><u>Lot/Batch:</u></b>	L9428VH0003
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Spain, Greece, Tunisia
<b><u>Lab Number:</u></b>	10-002/02



IOC Tests		10-002/02	IOC Limits	Units
Free Fatty Acids		0.41	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		195	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.29	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/02	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>38.1</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>17.8</b>	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/02	#YES	3.80	2.80	2.80	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0).

# Bertolli EVOO

Fatty Acids Profile		10-002/02	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.4	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.6	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.0	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	72	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	18	N/A	% of total fatty acids

Sterols		10-002/02	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.5	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.4	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.5	≥ 93.0	% of total sterols
Diols		3.8	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1284	≥ 1000	mg/kg



# Bertolli EVOO

TAGs by GC		10-002/02	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.8	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.4	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.1	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	4.6	N/A	% of total TAGS by GC
Triolein	OOO	37.6	N/A	% of total TAGS by GC
Diolenolein	OLO	9.6	N/A	% of total TAGS by GC
Dilinolein	LLO	2.3	N/A	% of total TAGS by GC
Trilinolein	LLL	0.1	N/A	% of total TAGS by GC
Total		100.0		

## Bertolli EVOO

<b><u>Code:</u></b>	3BP4
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	31/12/2010
<b><u>Lot/Batch:</u></b>	L9527R H0021
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Spain, Greece, Tunisia
<b><u>Lab Number:</u></b>	10-002/21



IOC Tests		10-002/21	IOC Limits	Units
Free Fatty Acids		0.38	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		266	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.24	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.16	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/21	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>39.2</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		14.3	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/21	#YES	3.00	3.25	3.30	VIRGIN	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Bertolli EVOO

Fatty Acids Profile		10-002/21	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.8	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.3	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	73.8	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	75	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/21	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		3.0	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1299	≥ 1000	mg/kg

# Bertolli EVOO

TAGs by GC		10-002/21	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.2	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.7	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.2	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.3	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.2	N/A	% of total TAGS by GC
Triolein	OOO	45.0	N/A	% of total TAGS by GC
Diolenolein	OLO	8.0	N/A	% of total TAGS by GC
Dilinolein	LLO	1.9	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Bertolli EVOO

<b><u>Code:</u></b>	3BY4
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	31/01/2011
<b><u>Lot/Batch:</u></b>	L95329HD733
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Spain, Tunisia
<b><u>Lab Number:</u></b>	10-002/40



IOC Tests		10-002/40	IOC Limits	Units
Free Fatty Acids		0.32	≤ 0.8	% as oleic acid
Peroxide Value		12	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		199	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.42	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/40	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		43.4	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>20.8</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/40	#YES	2.25	2.75	3.60	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Bertolli EVOO

Fatty Acids Profile		10-002/40	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.2	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.1	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.6	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/40	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.1	-	% of total sterols
Campesterol		3.0	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.8	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.1	≥ 93.0	% of total sterols
Diols		2.2	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1353	≥ 1000	mg/kg

# Bertolli EVOO

TAGs by GC		10-002/40	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.4	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.7	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.3	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.8	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.1	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Disteaeerolein	SOS	0.3	N/A	% of total TAGS by GC
Stearodiolein	SOO	4.5	N/A	% of total TAGS by GC
Triolein	OOO	41.8	N/A	% of total TAGS by GC
Diolenolein	OLO	8.8	N/A	% of total TAGS by GC
Dilinolein	LLO	1.8	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Pompeian EVOO Robust

<b>Code:</b>	3PG7
<b>Volume:</b>	473 mL
<b>Bottle type:</b>	Plastic/clear
<b>Best before date:</b>	22/12/2011
<b>Lot/Batch:</b>	91222249
<b>Produced/Packed:</b>	U.S.A.
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia, Argentina
<b>Lab Number:</b>	10-002/03



IOC Tests		10-002/03	IOC Limits	Units
Free Fatty Acids		0.59	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		132	N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.50	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/03	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>38.5</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.1	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/03	#YES	2.90	1.00	1.50	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)



# Pompeian EVOO Robust

Fatty Acids Profile		10-002/03	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	15.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.8	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.4	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	66.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	12.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	13	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	69	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	18	N/A	% of total fatty acids

Sterols		10-002/03	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		<b>4.2</b>	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		1.0	< campesterol	% of total sterols
D-7-avenasterol		0.3	-	% of total sterols
D-7-stigmastenol		0.1	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.1	≥ 93.0	% of total sterols
Diols		2.2	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1523	≥ 1000	mg/kg

# Pompeian EVOO Robust

TAGs by GC		10-002/03	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	3.2	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	10.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	2.4	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.6	N/A	% of total TAGS by GC
Triolein	OOO	33.0	N/A	% of total TAGS by GC
Diolenolein	OLO	10.8	N/A	% of total TAGS by GC
Dilinolein	LLO	3.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.4	N/A	% of total TAGS by GC
Total		100.0		

## Pompeian EVOO Robust

<b>Code:</b>	3PP7
<b>Volume:</b>	473 mL
<b>Bottle type:</b>	Plastic/clear
<b>Best before date:</b>	30/07/2011
<b>Lot/Batch:</b>	90730989
<b>Produced/Packed:</b>	U.S.A.
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia, Argentina
<b>Lab Number:</b>	10-002/22



IOC Tests		10-002/22	IOC Limits	Units
Free Fatty Acids		0.51	≤ 0.8	% as oleic acid
Peroxide Value		13	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		111	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.60</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.16	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/22	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>31.5</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		10.5	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/22	#YES	3.50	2.20	2.40	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Pompeian EVOO Robust

Fatty Acids Profile		10-002/22	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	16.9	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	2.1	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.2	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	60.5	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	16.6	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	17	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	63	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	20	N/A	% of total fatty acids

Sterols		10-002/22	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.1	-	% of total sterols
Campesterol		4.0	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.3	≥ 93.0	% of total sterols
Diols		2.5	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1853	≥ 1000	mg/kg

# Pompeian EVOO Robust

TAGs by GC		10-002/22	IOC limits	Units
Tripalmitin	PPP	0.3	N/A	% of total TAGS by GC
Dipalmitoolein	POP	6.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	4.4	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.2	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	14.5	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	3.6	N/A	% of total TAGS by GC
Disteaeerolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.7	N/A	% of total TAGS by GC
Triolein	OOO	24.1	N/A	% of total TAGS by GC
Diolenolein	OLO	13.3	N/A	% of total TAGS by GC
Dilinolein	LLO	4.1	N/A	% of total TAGS by GC
Trilinolein	LLL	0.5	N/A	% of total TAGS by GC
Total		100.0		

## Pompeian EVOO Robust

<b>Code:</b>	3PY7
<b>Volume:</b>	473 mL
<b>Bottle type:</b>	Plastic/clear
<b>Best before date:</b>	21/09/2011
<b>Lot/Batch:</b>	90921315
<b>Produced/Packed:</b>	U.S.A.
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia, Argentina
<b>Lab Number:</b>	10-002/41



IOC Tests		10-002/41	IOC Limits	Units
Free Fatty Acids		0.49	≤ 0.8	% as oleic acid
Peroxide Value		13	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		188	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.56</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/41	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>35.9</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>16.3</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/41	#YES	3.50	1.75	1.65	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Pompeian EVOO Robust

Fatty Acids Profile		10-002/41	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.2	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.7	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	68.3	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	11.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	12	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	70	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	18	N/A	% of total fatty acids

Sterols		10-002/41	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.1	-	% of total sterols
Campesterol		3.8	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.9	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.2	≥ 93.0	% of total sterols
Diols		3.4	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1593	≥ 1000	mg/kg

# Pompeian EVOO Robust

TAGs by GC		10-002/41	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.0	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	3.1	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.7	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.2	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.5	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	2.5	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.1	N/A	% of total TAGS by GC
Triolein	OOO	39.4	N/A	% of total TAGS by GC
Diolenolein	OLO	9.2	N/A	% of total TAGS by GC
Dilinolein	LLO	2.7	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		



## Colavita EVOO

<b><u>Code:</u></b>	4CG2
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	Not given
<b><u>Lot/Batch:</u></b>	L09364 12:46
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	<b>10-002/04</b>



IOC Tests		10-002/04	IOC Limits	Units
Free Fatty Acids		0.44	≤ 0.8	% as oleic acid
Peroxide Value		8	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		268	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	1.97	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.13	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/04	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		72.9	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		1.4	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/04	NIL	4.30	4.35	6.00	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Colavita EVOO

Fatty Acids Profile		10-002/04	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.2	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.9	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.3	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.1	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.7	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/04	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		0.1	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.1	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.8	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		3.2	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1208	≥ 1000	mg/kg

# Colavita EVOO

TAGs by GC		10-002/04	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.1	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.2	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.0	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.0	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.9	N/A	% of total TAGS by GC
Triolein	OOO	43.2	N/A	% of total TAGS by GC
Diolenolein	OLO	10.4	N/A	% of total TAGS by GC
Dilinolein	LLO	2.1	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Colavita EVOO

<b>Code:</b>	4CP2
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	Not given
<b>Lot/Batch:</b>	L09293 16:50
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy
<b>Lab Number:</b>	10-002/23



IOC Tests		10-002/23	IOC Limits	Units
Free Fatty Acids		0.57	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		189	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.13	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/23	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>36.7</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.8	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/23	#YES	3.70	4.00	4.50	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Colavita EVOO

Fatty Acids Profile		10-002/23	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.5	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.7	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	77.2	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.2	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	8	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	78	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/23	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		0.1	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.9	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		3.6	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1126	≥ 1000	mg/kg

# Colavita EVOO

TAGs by GC		10-002/23	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.3	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.0	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.4	N/A	% of total TAGS by GC
Palmitolinolein	PLO	5.6	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.6	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.3	N/A	% of total TAGS by GC
Triolein	OOO	48.9	N/A	% of total TAGS by GC
Diolenolein	OLO	9.5	N/A	% of total TAGS by GC
Dilinolein	LLO	1.9	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Colavita EVOO

<b><u>Code:</u></b>	4CY2
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	Not given
<b><u>Lot/Batch:</u></b>	L0816208042
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/42



IOC Tests		10-002/42	IOC Limits	Units
Free Fatty Acids		0.72	≤ 0.8	% as oleic acid
Peroxide Value		15	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		156	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	0.01	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.88</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	<b>0.25</b>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/42	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>29.0</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>33.1</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/42	#YES	3.00	1.80	2.25	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Colavita EVOO

Fatty Acids Profile		10-002/42	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.0	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.3	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.8	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.6	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	11	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	73	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/42	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		3.7	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1431	≥ 1000	mg/kg



# Colavita EVOO

TAGs by GC		10-002/42	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.2	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.8	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.0	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.2	N/A	% of total TAGS by GC
Triolein	OOO	39.1	N/A	% of total TAGS by GC
Diolenolein	OLO	10.9	N/A	% of total TAGS by GC
Dilinolein	LLO	2.5	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Star EVOO

<b>Code:</b>	4TG1
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	30/09/2011
<b>Lot/Batch:</b>	107709-30/09
<b>Produced/Packed:</b>	Spain
<b>Origin of oil:</b>	Spain, Italy, Greece, Tunisia
<b>Lab Number:</b>	10-002/05



IOC Tests		10-002/05	IOC Limits	Units
Free Fatty Acids		0.49	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		194	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.29	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/05	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>36.4</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.8	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/05	#YES	3.20	1.90	3.30	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Star EVOO

Fatty Acids Profile		10-002/05	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.7	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.5	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	69.0	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	11.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	12	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	71	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/05	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		0.1	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.1	-	% of total sterols
Campesterol		3.3	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.7	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		2.5	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1546	≥ 1000	mg/kg

# Star EVOO

TAGs by GC		10-002/05	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.6	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.6	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.2	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.6	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	2.1	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.1	N/A	% of total TAGS by GC
Triolein	OOO	38.8	N/A	% of total TAGS by GC
Diolenolein	OLO	11.0	N/A	% of total TAGS by GC
Dilinolein	LLO	2.9	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Star EVOO

<b><u>Code:</u></b>	4TP1
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	14/10/2011
<b><u>Lot/Batch:</u></b>	L:108159-14/10
<b><u>Produced/Packed:</u></b>	Spain
<b><u>Origin of oil:</u></b>	Spain, Italy, Greece, Tunisia
<b><u>Lab Number:</u></b>	10-002/24



IOC Tests		10-002/24	IOC Limits	Units
Free Fatty Acids		0.47	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		164	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.38	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.14	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/24	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>33.7</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>17.7</b>	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/24	#YES	3.80	2.00	2.80	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Star EVOO

Fatty Acids Profile		10-002/24	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.6	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.5	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	68.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	11.6	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	12	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	71	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/24	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.6	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.4	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.0	≥ 93.0	% of total sterols
Diols		3.8	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1595	≥ 1000	mg/kg

# Star EVOO

TAGs by GC		10-002/24	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.3	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.7	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	2.1	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.3	N/A	% of total TAGS by GC
Triolein	OOO	36.8	N/A	% of total TAGS by GC
Diolenolein	OLO	11.5	N/A	% of total TAGS by GC
Dilinolein	LLO	3.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Star EVOO

<b>Code:</b>	4TY1
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	22/12/2011
<b>Lot/Batch:</b>	L110269-22/12
<b>Produced/Packed:</b>	Spain
<b>Origin of oil:</b>	Spain, Italy, Greece, Tunisia
<b>Lab Number:</b>	10-002/43



IOC Tests		10-002/43	IOC Limits	Units
Free Fatty Acids		0.45	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		237	N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.25	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/43	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		47.3	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		8.3	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/43	NIL	4.50	3.80	4.50	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).



# Star EVOO

Fatty Acids Profile		10-002/43	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.3	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.4	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	11	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	72	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/43	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.3	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.6	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.9	≥ 93.0	% of total sterols
Diols		2.2	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1413	≥ 1000	mg/kg

# Star EVOO

TAGs by GC		10-002/43	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.8	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.3	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.8	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.7	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.0	N/A	% of total TAGS by GC
Triolein	OOO	39.2	N/A	% of total TAGS by GC
Diolenolein	OLO	9.9	N/A	% of total TAGS by GC
Dilinolein	LLO	2.5	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Carapelli EVOO

<b><u>Code:</u></b>	4AG5
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/Clear
<b><u>Best before date:</u></b>	31/10/2010
<b><u>Lot/Batch:</u></b>	L8443V
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Greece, Spain, Tunisia
<b><u>Lab Number:</u></b>	10-002/06



IOC Tests		10-002/06	IOC Limits	Units
Free Fatty Acids		0.49	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		196	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.42	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.20	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/06	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>29.4</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>30.6</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/06	#YES	3.50	1.45	3.60	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Carapelli EVOO

Fatty Acids Profile		10-002/06	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.2	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.1	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.2	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	73.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	75	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/06	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		2.1	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1245	≥ 1000	mg/kg

# Carapelli EVOO

TAGs by GC		10-002/06	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.8	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.4	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.5	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.6	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.0	N/A	% of total TAGS by GC
Triolein	OOO	46.0	N/A	% of total TAGS by GC
Diolenolein	OLO	9.4	N/A	% of total TAGS by GC
Dilinolein	LLO	2.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Carapelli EVOO

<b><u>Code:</u></b>	4AP5
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/Clear
<b><u>Best before date:</u></b>	31/10/2010
<b><u>Lot/Batch:</u></b>	L8443V
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Greece, Spain, Tunisia
<b><u>Lab Number:</u></b>	10-002/25



IOC Tests		10-002/25	IOC Limits	Units
Free Fatty Acids		0.48	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		208	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.43	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.21	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/25	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>29.1</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>29.3</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/25	#YES	2.00	3.00	2.50	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Carapelli EVOO

Fatty Acids Profile		10-002/25	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.5	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.0	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.3	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/25	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.8	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.9	≥ 93.0	% of total sterols
Diols		2.6	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1368	≥ 1000	mg/kg

# Carapelli EVOO

TAGs by GC		10-002/25	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.1	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.6	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.6	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.8	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	5.8	N/A	% of total TAGS by GC
Triolein	OOO	41.9	N/A	% of total TAGS by GC
Diolenolein	OLO	9.0	N/A	% of total TAGS by GC
Dilinolein	LLO	2.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		



## Carapelli EVOO

<b>Code:</b>	4AY5
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/Clear
<b>Best before date:</b>	31/10/2011
<b>Lot/Batch:</b>	L9543VHO635
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy, Greece, Spain, Tunisia
<b>Lab Number:</b>	10-002/44



IOC Tests		10-002/44	IOC Limits	Units
Free Fatty Acids		0.45	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		219	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.65</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.20	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/44	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>39.2</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>17.2</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/44	#YES	3.55	3.75	4.10	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Carapelli EVOO

Fatty Acids Profile		10-002/44	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.4	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.7	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.0	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	68.0	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	11.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	12	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	70	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	18	N/A	% of total fatty acids

Sterols		10-002/44	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.6	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		2.1	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1590	≥ 1000	mg/kg

# Carapelli EVOO

TAGs by GC		10-002/44	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.5	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	3.0	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.5	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.0	N/A	% of total TAGS by GC
Palmitolinolein	PLO	10.3	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	2.2	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	4.6	N/A	% of total TAGS by GC
Triolein	OOO	33.6	N/A	% of total TAGS by GC
Diolenolein	OLO	10.1	N/A	% of total TAGS by GC
Dilinolein	LLO	2.6	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Newmans Own Organics EVOO

<b><u>Code:</u></b>	5NG1
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/dark
<b><u>Best before date:</u></b>	Jul/2011
<b><u>Lot/Batch:</u></b>	LBT:055 JD:9187
<b><u>Produced/Packed:</u></b>	Tunisia
<b><u>Origin of oil:</u></b>	Tunisia
<b><u>Lab Number:</u></b>	10-002/07



IOC Tests		10-002/07	IOC Limits	Units
Free Fatty Acids		0.43	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		165	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.55</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.20	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/07	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>36.3</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		13.7	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/07	#YES	3.45	1.25	1.85	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Newmans Own Organics EVOO

Fatty Acids Profile		10-002/07	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	18.3	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	2.5	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	58.3	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	16.7	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	17	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	61	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	22	N/A	% of total fatty acids

Sterols		10-002/07	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.5	< campesterol	% of total sterols
D-7-avenasterol		0.8	-	% of total sterols
D-7-stigmastenol		0.4	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		2.8	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1859	≥ 1000	mg/kg

# Newmans Own Organics EVOO

TAGs by GC		10-002/07	IOC limits	Units
Tripalmitin	PPP	0.3	N/A	% of total TAGS by GC
Dipalmitoolein	POP	7.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	4.8	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.7	N/A	% of total TAGS by GC
Palmitolinolein	PLO	14.5	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	3.4	N/A	% of total TAGS by GC
Distearolein	SOS	0.8	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.5	N/A	% of total TAGS by GC
Triolein	OOO	24.0	N/A	% of total TAGS by GC
Diolenolein	OLO	12.3	N/A	% of total TAGS by GC
Dilinolein	LLO	3.4	N/A	% of total TAGS by GC
Trilinolein	LLL	0.1	N/A	% of total TAGS by GC
Total		100.0		

## Newmans Own Organics EVOO

<b><u>Code:</u></b>	5NP1
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/dark
<b><u>Best before date:</u></b>	Jul/2011
<b><u>Lot/Batch:</u></b>	LBT:055 JD:9187
<b><u>Produced/Packed:</u></b>	Tunisia
<b><u>Origin of oil:</u></b>	Tunisia
<b><u>Lab Number:</u></b>	10-002/26



IOC Tests		10-002/26	IOC Limits	Units
Free Fatty Acids		0.42	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		176	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.49	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/26	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>35.5</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		14.0	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/26	#YES	3.05	2.85	4.65	VIRGIN	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Newmans Own Organics EVOO

Fatty Acids Profile		10-002/26	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	18.3	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	2.5	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.5	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	58.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	16.7	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	17	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	61	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	22	N/A	% of total fatty acids

Sterols		10-002/26	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.5	< campesterol	% of total sterols
D-7-avenasterol		0.9	-	% of total sterols
D-7-stigmastenol		0.4	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		3.7	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1821	≥ 1000	mg/kg



# Newmans Own Organics EVOO

TAGs by GC		10-002/26	IOC limits	Units
Tripalmitin	PPP	0.3	N/A	% of total TAGS by GC
Dipalmitoolein	POP	7.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	5.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.2	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.1	N/A	% of total TAGS by GC
Palmitolinolein	PLO	16.1	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	4.0	N/A	% of total TAGS by GC
Distearolein	SOS	0.0	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.9	N/A	% of total TAGS by GC
Triolein	OOO	19.0	N/A	% of total TAGS by GC
Diolenolein	OLO	13.2	N/A	% of total TAGS by GC
Dilinolein	LLO	4.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.1	N/A	% of total TAGS by GC
Total		100.0		

## Newmans Own Organics EVOO

<b><u>Code:</u></b>	5NY1
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/dark
<b><u>Best before date:</u></b>	Apr/2011
<b><u>Lot/Batch:</u></b>	LBT:530 JD:9099
<b><u>Produced/Packed:</u></b>	Tunisia
<b><u>Origin of oil:</u></b>	Tunisia
<b><u>Lab Number:</u></b>	10-002/45



IOC Tests		10-002/45	IOC Limits	Units
Free Fatty Acids		0.43	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		211	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.36	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/45	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>39.5</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		9.8	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/45	NIL	4.00	3.50	5.05	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Newmans Own Organics EVOO

Fatty Acids Profile		10-002/45	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	19.2	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	2.6	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.4	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	57.2	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	17.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	18	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	60	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	22	N/A	% of total fatty acids

Sterols		10-002/45	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.1	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.5	< campesterol	% of total sterols
D-7-avenasterol		0.8	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.0	≥ 93.0	% of total sterols
Diols		1.8	≤ 4.5	% of total sterols
<b>Total Sterols</b>		2152	≥ 1000	mg/kg

# Newmans Own Organics EVOO

TAGs by GC		10-002/45	IOC limits	Units
Tripalmitin	PPP	0.3	N/A	% of total TAGS by GC
Dipalmitoolein	POP	7.4	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	5.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.1	N/A	% of total TAGS by GC
Palmitolinolein	PLO	16.0	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	4.0	N/A	% of total TAGS by GC
Distearolein	SOS	0.0	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.7	N/A	% of total TAGS by GC
Triolein	OOO	20.7	N/A	% of total TAGS by GC
Diolenolein	OLO	13.0	N/A	% of total TAGS by GC
Dilinolein	LLO	4.1	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Mezzetta EVOO

<b><u>Code:</u></b>	5ZG2
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	Not given
<b><u>Lot/Batch:</u></b>	L.ML.DL.09/211
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/08



IOC Tests		10-002/08	IOC Limits	Units
Free Fatty Acids		0.50	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		0.07	≤ 0.10	mg/kg
Total polyphenol content		131	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	0.01	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.31	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.20	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/08	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>32.2</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>18.4</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/08	#YES	2.50	1.10	2.00	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Mezzetta EVOO

Fatty Acids Profile		10-002/08	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.3	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.0	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.1	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	8	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	78	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/08	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		0.1	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.3	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		1.1	< campesterol	% of total sterols
D-7-avenasterol		0.7	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.3	≥ 93.0	% of total sterols
Diols		3.6	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1231	≥ 1000	mg/kg

# Mezzetta EVOO

TAGs by GC		10-002/08	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.2	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.5	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.1	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.6	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.5	N/A	% of total TAGS by GC
Triolein	OOO	47.5	N/A	% of total TAGS by GC
Diolenolein	OLO	9.3	N/A	% of total TAGS by GC
Dilinolein	LLO	1.8	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Mezzetta EVOO

<b><u>Code:</u></b>	5ZP2
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	Not given
<b><u>Lot/Batch:</u></b>	L.ML.DL.09/211
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/27



IOC Tests		10-002/27	IOC Limits	Units
Free Fatty Acids		0.52	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		0.08	≤ 0.10	mg/kg
Total polyphenol content		133	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.33	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.18	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/27	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>31.0</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>16.6</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/27	#YES	1.95	1.75	2.75	VIRGIN	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)



# Mezzetta EVOO

Fatty Acids Profile		10-002/27	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.0	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.2	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	8	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	78	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/27	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		0.1	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.3	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.0	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		3.9	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1165	≥ 1000	mg/kg

# Mezzetta EVOO

TAGs by GC		10-002/27	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.2	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.7	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.1	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.6	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.8	N/A	% of total TAGS by GC
Triolein	OOO	46.4	N/A	% of total TAGS by GC
Diolenolein	OLO	9.3	N/A	% of total TAGS by GC
Dilinolein	LLO	1.8	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Mezzetta EVOO

<b><u>Code:</u></b>	5ZY2
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	Not given
<b><u>Lot/Batch:</u></b>	L.ML.DL.09/211
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/46



IOC Tests		10-002/46	IOC Limits	Units
Free Fatty Acids		0.51	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		0.09	≤ 0.10	mg/kg
Total polyphenol content		125	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.34	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/46	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>32.5</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>16.8</b>	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/46	#YES	2.50	2.10	4.00	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Mezzetta EVOO

Fatty Acids Profile		10-002/46	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.0	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.5	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.2	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	8	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	78	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/46	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.1	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.4	≥ 93.0	% of total sterols
Diols		3.8	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1211	≥ 1000	mg/kg

# Mezzetta EVOO

TAGs by GC		10-002/46	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.4	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.2	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.7	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.8	N/A	% of total TAGS by GC
Triolein	OOO	47.5	N/A	% of total TAGS by GC
Diolenolein	OLO	9.4	N/A	% of total TAGS by GC
Dilinolein	LLO	1.7	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Mazola EVOO

<b><u>Code:</u></b>	5MG6
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	18/08/2011
<b><u>Lot/Batch:</u></b>	X230E09 12:25
<b><u>Produced/Packed:</u></b>	Not given
<b><u>Origin of oil:</u></b>	Italy, Spain, Greece, Turkey
<b><u>Lab Number:</u></b>	10-002/09



IOC Tests		10-002/09	IOC Limits	Units
Free Fatty Acids		0.65	≤ 0.8	% as oleic acid
Peroxide Value		13	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		152	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.65</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/09	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>31.4</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>21.7</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/09	#YES	3.65	1.70	2.50	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Mazola EVOO

Fatty Acids Profile		10-002/09	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.5	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.5	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	11	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	72	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/09	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		0.1	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.1	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.7	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		2.5	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1563	≥ 1000	mg/kg

# Mazola EVOO

TAGs by GC		10-002/09	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.2	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.2	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.8	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.8	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.2	N/A	% of total TAGS by GC
Triolein	OOO	39.5	N/A	% of total TAGS by GC
Diolenolein	OLO	10.2	N/A	% of total TAGS by GC
Dilinolein	LLO	2.4	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		



## Mazola EVOO

<b><u>Code:</u></b>	5MP6
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	18/08/2011
<b><u>Lot/Batch:</u></b>	X230E09 12:34
<b><u>Produced/Packed:</u></b>	Not given
<b><u>Origin of oil:</u></b>	Italy, Spain, Turkey, Tunisia
<b><u>Lab Number:</u></b>	10-002/28



IOC Tests		10-002/28	IOC Limits	Units
Free Fatty Acids		0.65	≤ 0.8	% as oleic acid
Peroxide Value		12	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		<0.03	≤ 0.10	mg/kg
Total polyphenol content		159	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.70</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/28	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>30.1</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>21.7</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/28	#YES	2.10	1.00	2.50	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Mazola EVOO

Fatty Acids Profile		10-002/28	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.9	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.4	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.0	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	11	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	73	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/28	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.1	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.4	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.9	≥ 93.0	% of total sterols
Diols		4.3	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1556	≥ 1000	mg/kg

# Mazola EVOO

TAGs by GC		10-002/28	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.1	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.8	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.8	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	4.4	N/A	% of total TAGS by GC
Triolein	OOO	38.6	N/A	% of total TAGS by GC
Diolenolein	OLO	10.1	N/A	% of total TAGS by GC
Dilinolein	LLO	2.5	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Mazola EVOO

<b><u>Code:</u></b>	5MY6
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	25/11/2011
<b><u>Lot/Batch:</u></b>	X329EO906:16
<b><u>Produced/Packed:</u></b>	Not given
<b><u>Origin of oil:</u></b>	Italy, Spain, Turkey, Tunisia
<b><u>Lab Number:</u></b>	10-002/47



IOC Tests		10-002/47	IOC Limits	Units
Free Fatty Acids		0.50	≤ 0.8	% as oleic acid
Peroxide Value		15	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		103	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>3.14</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/47	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>39.0</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		14.0	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/47	#YES	3.00	1.30	1.20	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Mazola EVOO

Fatty Acids Profile		10-002/47	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	17.0	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	2.2	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.3	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	60.6	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	16.2	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	17	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	63	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	20	N/A	% of total fatty acids

Sterols		10-002/47	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.6	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.7	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.4	≥ 93.0	% of total sterols
Diols		2.4	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1847	≥ 1000	mg/kg

# Mazola EVOO

TAGs by GC		10-002/47	IOC limits	Units
Tripalmitin	PPP	0.3	N/A	% of total TAGS by GC
Dipalmitoolein	POP	6.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	4.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.1	N/A	% of total TAGS by GC
Palmitolinolein	PLO	14.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	3.5	N/A	% of total TAGS by GC
Distearolein	SOS	0.0	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.6	N/A	% of total TAGS by GC
Triolein	OOO	24.3	N/A	% of total TAGS by GC
Diolenolein	OLO	13.5	N/A	% of total TAGS by GC
Dilinolein	LLO	3.7	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Rachael Ray EVOO

<b><u>Code:</u></b>	5RG5
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	10/01/2012
<b><u>Lot/Batch:</u></b>	Not given
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/10



IOC Tests		10-002/10	IOC Limits	Units
Free Fatty Acids		0.43	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		258	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.42	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.21	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/10	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>36.6</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.9	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/10	#YES	3.50	5.25	4.55	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Rachael Ray EVOO

Fatty Acids Profile		10-002/10	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.2	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.9	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/10	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.1	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.6	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.3	≥ 93.0	% of total sterols
Diols		2.8	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1243	≥ 1000	mg/kg



# Rachael Ray EVOO

TAGs by GC		10-002/10	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	23.8	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.0	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.0	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.9	N/A	% of total TAGS by GC
Triolein	OOO	45.2	N/A	% of total TAGS by GC
Diolenolein	OLO	11.3	N/A	% of total TAGS by GC
Dilinolein	LLO	2.3	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Rachael Ray EVOO

<b><u>Code:</u></b>	5RP5
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	9/01/2012
<b><u>Lot/Batch:</u></b>	Not given
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/29



IOC Tests		10-002/29	IOC Limits	Units
Free Fatty Acids		0.41	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		239	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.43	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/29	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>36.3</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.2	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/29	#YES	2.20	3.90	6.15	VIRGIN	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Rachael Ray EVOO

Fatty Acids Profile		10-002/29	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.2	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.9	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.3	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.2	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/29	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.0	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.2	≥ 93.0	% of total sterols
Diols		3.4	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1241	≥ 1000	mg/kg

# Rachael Ray EVOO

TAGs by GC		10-002/29	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	23.9	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.1	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.0	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.7	N/A	% of total TAGS by GC
Triolein	OOO	44.1	N/A	% of total TAGS by GC
Diolenolein	OLO	11.4	N/A	% of total TAGS by GC
Dilinolein	LLO	2.2	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Rachael Ray EVOO

<b><u>Code:</u></b>	5RY5
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	16/06/2012
<b><u>Lot/Batch:</u></b>	Not given
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/48



IOC Tests		10-002/48	IOC Limits	Units
Free Fatty Acids		0.43	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		324	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.08	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/48	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		72.1	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		2.0	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/48	NIL	4.75	4.15	4.10	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Rachael Ray EVOO

Fatty Acids Profile		10-002/48	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.4	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.9	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.4	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	73.3	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	75	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/48	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		2.9	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.0	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.0	≥ 93.0	% of total sterols
Diols		3.9	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1208	≥ 1000	mg/kg

# Rachael Ray EVOO

TAGs by GC		10-002/48	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.4	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.8	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.1	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.2	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.2	N/A	% of total TAGS by GC
Distearolein	SOS	0.3	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.8	N/A	% of total TAGS by GC
Triolein	OOO	42.5	N/A	% of total TAGS by GC
Diolenolein	OLO	10.8	N/A	% of total TAGS by GC
Dilinolein	LLO	2.4	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Kirkland Signature Organic EVOO

<b><u>Code:</u></b>	1KG0
<b><u>Volume:</u></b>	1.5 L
<b><u>Bottle type:</u></b>	Plastic/clear
<b><u>Best before date:</u></b>	3/05/2011
<b><u>Lot/Batch:</u></b>	L090018
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Spain
<b><u>Lab Number:</u></b>	<b>10-002/11</b>



IOC Tests		10-002/11	IOC Limits	Units
Free Fatty Acids		0.33	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		244	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.24	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.16	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/11	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		42.8	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>16.7</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/11	NIL	4.50	4.00	4.50	<b>EXTRA VIRGIN</b>	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).



# Kirkland Signature Organic EVOO

Fatty Acids Profile		10-002/11	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.0	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.0	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	73.8	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.6	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	75	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/11	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.0	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.1	≥ 93.0	% of total sterols
Diols		4.3	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1413	≥ 1000	mg/kg

# Kirkland Signature Organic EVOO

TAGs by GC		10-002/11	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.9	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.4	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.3	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.1	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.8	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.3	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.6	N/A	% of total TAGS by GC
Triolein	OOO	45.0	N/A	% of total TAGS by GC
Diolenolein	OLO	10.3	N/A	% of total TAGS by GC
Dilinolein	LLO	2.2	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Kirkland Signature Organic EVOO

<b><u>Code:</u></b>	1KP0
<b><u>Volume:</u></b>	1.5 L
<b><u>Bottle type:</u></b>	Plastic/clear
<b><u>Best before date:</u></b>	12/07/2011
<b><u>Lot/Batch:</u></b>	L100018
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Spain
<b><u>Lab Number:</u></b>	10-002/30



IOC Tests		10-002/30	IOC Limits	Units
Free Fatty Acids		0.26	≤ 0.8	% as oleic acid
Peroxide Value		8	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		298	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.13	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.16	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/30	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		57.4	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		8.8	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/30	NIL	4.15	4.00	6.00	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Kirkland Signature Organic EVOO

Fatty Acids Profile		10-002/30	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.4	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.5	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/30	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.0	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.1	≥ 93.0	% of total sterols
Diols		2.9	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1136	≥ 1000	mg/kg

# Kirkland Signature Organic EVOO

TAGs by GC		10-002/30	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.1	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.2	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.3	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.4	N/A	% of total TAGS by GC
Distearolein	SOS	0.3	N/A	% of total TAGS by GC
Stearodiolein	SOO	5.0	N/A	% of total TAGS by GC
Triolein	OOO	44.5	N/A	% of total TAGS by GC
Diolenolein	OLO	10.9	N/A	% of total TAGS by GC
Dilinolein	LLO	2.3	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Kirkland Signature Organic EVOO

<b><u>Code:</u></b>	1KY0
<b><u>Volume:</u></b>	1.5 L
<b><u>Bottle type:</u></b>	Plastic/clear
<b><u>Best before date:</u></b>	5/06/2011
<b><u>Lot/Batch:</u></b>	L100007
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Spain
<b><u>Lab Number:</u></b>	<b>10-002/49</b>



IOC Tests		10-002/49	IOC Limits	Units
Free Fatty Acids		0.27	≤ 0.8	% as oleic acid
Peroxide Value		7	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		292	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.10	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/49	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		55.6	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		11.8	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/49	NIL	4.00	4.00	5.80	<b>EXTRA VIRGIN</b>	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Kirkland Signature Organic EVOO

Fatty Acids Profile		10-002/49	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.6	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.9	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	76	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/49	IOC limits	Units
Cholesterol		0.3	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		2.9	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.8	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.9	≥ 93.0	% of total sterols
Diols		2.8	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1204	≥ 1000	mg/kg

# Kirkland Signature Organic EVOO

TAGs by GC		10-002/49	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.4	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.1	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.8	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.4	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.3	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.8	N/A	% of total TAGS by GC
Distearolein	SOS	0.3	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.2	N/A	% of total TAGS by GC
Triolein	OOO	46.7	N/A	% of total TAGS by GC
Diolenolein	OLO	11.4	N/A	% of total TAGS by GC
Dilinolein	LLO	2.4	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		



## Great Value 100% EVOO

<b>Code:</b>	1GG4
<b>Volume:</b>	502 mL
<b>Bottle type:</b>	Plastic/clear
<b>Best before date:</b>	30/07/2011
<b>Lot/Batch:</b>	EC10A 14:05
<b>Produced/Packed:</b>	Not given
<b>Origin of oil:</b>	Argentina, Italy, Spain, Tunisia, Turkey
<b>Lab Number:</b>	10-002/12



IOC Tests		10-002/12	IOC Limits	Units
Free Fatty Acids		0.35	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		0.05	≤ 0.10	mg/kg
Total polyphenol content		161	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.23	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.13	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/12	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		45.3	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.4	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/12	NIL	3.00	2.50	2.00	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Great Value 100% EVOO

Fatty Acids Profile		10-002/12	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.0	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.3	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.8	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.5	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	75	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/12	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.1	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.8	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		4.1	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1330	≥ 1000	mg/kg

# Great Value 100% EVOO

TAGs by GC		10-002/12	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	27.5	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.9	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Disteaeoolein	SOS	0.4	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.8	N/A	% of total TAGS by GC
Triolein	OOO	40.9	N/A	% of total TAGS by GC
Diolenolein	OLO	9.9	N/A	% of total TAGS by GC
Dilinolein	LLO	2.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Great Value 100% EVOO

<b>Code:</b>	1GP4
<b>Volume:</b>	502 mL
<b>Bottle type:</b>	Plastic/clear
<b>Best before date:</b>	30/07/2011
<b>Lot/Batch:</b>	EC10A 14:03
<b>Produced/Packed:</b>	Not given
<b>Origin of oil:</b>	Argentina, Italy, Spain, Tunisia, Turkey
<b>Lab Number:</b>	10-002/31



IOC Tests		10-002/31	IOC Limits	Units
Free Fatty Acids		0.33	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		0.05	≤ 0.10	mg/kg
Total polyphenol content		163	N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.23	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.13	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/31	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		44.6	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.7	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/31	NIL	1.90	1.30	2.00	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Great Value 100% EVOO

Fatty Acids Profile		10-002/31	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.0	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.3	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.5	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	75	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/31	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.0	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.8	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.2	≥ 93.0	% of total sterols
Diols		2.6	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1394	≥ 1000	mg/kg

# Great Value 100% EVOO

TAGs by GC		10-002/31	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.9	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	28.0	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.0	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.4	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.4	N/A	% of total TAGS by GC
Triolein	OOO	41.3	N/A	% of total TAGS by GC
Diolenolein	OLO	9.9	N/A	% of total TAGS by GC
Dilinolein	LLO	2.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Great Value 100% EVOO

<b>Code:</b>	1GY4
<b>Volume:</b>	502 mL
<b>Bottle type:</b>	Plastic/clear
<b>Best before date:</b>	12/08/2011
<b>Lot/Batch:</b>	EC10B 20:00
<b>Produced/Packed:</b>	Not given
<b>Origin of oil:</b>	Argentina, Italy, Spain, Tunisia, Turkey
<b>Lab Number:</b>	10-002/50



IOC Tests		10-002/50	IOC Limits	Units
Free Fatty Acids		0.57	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		185	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.18	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.14	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/50	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		45.3	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		10.0	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/50	#YES	1.40	3.10	4.60	VIRGIN	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Great Value 100% EVOO

Fatty Acids Profile		10-002/50	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.8	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.2	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.1	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	71.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	73	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/50	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.1	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.0	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		3.6	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1351	≥ 1000	mg/kg



# Great Value 100% EVOO

TAGs by GC		10-002/50	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.7	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.3	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.8	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.9	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.2	N/A	% of total TAGS by GC
Distearolein	SOS	0.3	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.7	N/A	% of total TAGS by GC
Triolein	OOO	39.7	N/A	% of total TAGS by GC
Diolenolein	OLO	9.6	N/A	% of total TAGS by GC
Dilinolein	LLO	2.4	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Safeway Select EVOO

<b>Code:</b>	1SG1
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	5/12/2010
<b>Lot/Batch:</b>	9156S2299
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy, Spain, Tunisia
<b>Lab Number:</b>	10-002/13



IOC Tests		10-002/13	IOC Limits	Units
Free Fatty Acids		<b>0.84</b>	≤ 0.8	% as oleic acid
Peroxide Value		12	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		0.03	≤ 0.10	mg/kg
Total polyphenol content		141	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	<b>2.74</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/13	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>29.3</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>19.7</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/13	#YES	4.00	1.05	1.05	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Safeway Select EVOO

Fatty Acids Profile		10-002/13	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.6	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.7	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	66.8	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	12.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	13	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	69	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	18	N/A	% of total fatty acids

Sterols		10-002/13	IOC limits	Units
Cholesterol		0.2	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.8	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.4	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.6	≥ 93.0	% of total sterols
Diols		4.1	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1627	≥ 1000	mg/kg

# Safeway Select EVOO

TAGs by GC		10-002/13	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.4	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	3.1	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.3	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.3	N/A	% of total TAGS by GC
Palmitolinolein	PLO	10.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	2.5	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	4.2	N/A	% of total TAGS by GC
Triolein	OOO	33.5	N/A	% of total TAGS by GC
Diolenolein	OLO	10.6	N/A	% of total TAGS by GC
Dilinolein	LLO	2.8	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Safeway Select EVOO

<b><u>Code:</u></b>	1SP1
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	21/07/2011
<b><u>Lot/Batch:</u></b>	9355 52299
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy, Spain, Greece, Tunisia
<b><u>Lab Number:</u></b>	<b>10-002/32</b>



IOC Tests		10-002/32	IOC Limits	Units
Free Fatty Acids		0.58	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		213	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.19	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/32	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		45.5	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		6.0	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/32	#YES	3.00	2.50	2.40	<b>VIRGIN</b>	Olive oil is classified <b>virgin</b> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Safeway Select EVOO

Fatty Acids Profile		10-002/32	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.7	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.2	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.5	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	74	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/32	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.3	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.9	< campesterol	% of total sterols
D-7-avenasterol		0.7	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.4	≥ 93.0	% of total sterols
Diols		3.6	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1262	≥ 1000	mg/kg

# Safeway Select EVOO

TAGs by GC		10-002/32	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.0	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.0	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.3	N/A	% of total TAGS by GC
Disteaeerolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	4.7	N/A	% of total TAGS by GC
Triolein	OOO	41.0	N/A	% of total TAGS by GC
Diolenolein	OLO	9.8	N/A	% of total TAGS by GC
Dilinolein	LLO	2.3	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Safeway Select EVOO

<b>Code:</b>	1SY1
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	18/06/2011
<b>Lot/Batch:</b>	9352 52299
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia
<b>Lab Number:</b>	10-002/51



IOC Tests		10-002/51	IOC Limits	Units
Free Fatty Acids		0.55	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		219	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.20	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/51	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		47.9	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		6.1	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/51	NIL	4.00	4.00	4.20	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).



# Safeway Select EVOO

Fatty Acids Profile		10-002/51	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.6	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.2	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.8	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.9	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	74	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/51	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.3	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.9	< campesterol	% of total sterols
D-7-avenasterol		0.6	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.5	≥ 93.0	% of total sterols
Diols		3.0	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1246	≥ 1000	mg/kg

# Safeway Select EVOO

TAGs by GC		10-002/51	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.5	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	26.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	7.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.1	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.2	N/A	% of total TAGS by GC
Triolein	OOO	41.9	N/A	% of total TAGS by GC
Diolenolein	OLO	9.5	N/A	% of total TAGS by GC
Dilinolein	LLO	2.2	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## 365 100% Italian EVOO

<b>Code:</b>	1WG1
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	29/03/2011
<b>Lot/Batch:</b>	L1 9 272
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy
<b>Lab Number:</b>	10-002/14



IOC Tests		10-002/14	IOC Limits	Units
Free Fatty Acids		0.26	≤ 0.8	% as oleic acid
Peroxide Value		11	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		112	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	1.95	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>270nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/14	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>32.0</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>40.7</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/14	#YES	4.75	2.20	2.50	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# 365 100% Italian EVOO

Fatty Acids Profile		10-002/14	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.8	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.0	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	77.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	6.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	7	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	79	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/14	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		0.1	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.1	-	% of total sterols
Campesterol		3.5	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.2	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.2	≥ 93.0	% of total sterols
Diols		2.4	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1187	≥ 1000	mg/kg

# 365 100% Italian EVOO

TAGs by GC		10-002/14	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.3	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	0.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	5.0	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.3	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	5.5	N/A	% of total TAGS by GC
Triolein	OOO	49.2	N/A	% of total TAGS by GC
Diolenolein	OLO	8.1	N/A	% of total TAGS by GC
Dilinolein	LLO	1.5	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## 365 100% Italian EVOO

<b>Code:</b>	1WP1
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	29/03/2011
<b>Lot/Batch:</b>	L1 9 272
<b>Produced/Packed:</b>	Italy
<b>Origin of oil:</b>	Italy
<b>Lab Number:</b>	10-002/33



IOC Tests		10-002/33	IOC Limits	Units
Free Fatty Acids		0.28	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		112	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	1.90	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>270nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/33	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		<b>31.2</b>	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>40.8</b>	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/33	#YES	0.80	1.00	0.45	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

## 365 100% Italian EVOO

Fatty Acids Profile		10-002/33	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.4	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	3.0	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	78.1	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	6.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.6	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	7	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	79	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/33	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.0	< campesterol	% of total sterols
D-7-avenasterol		0.3	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.5	≥ 93.0	% of total sterols
Diols		3.0	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1122	≥ 1000	mg/kg

## 365 100% Italian EVOO

TAGs by GC		10-002/33	IOC limits	Units
Tripalmitin	PPP	0.0	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	0.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.2	N/A	% of total TAGS by GC
Palmitodiolein	POO	25.7	N/A	% of total TAGS by GC
Palmitolinolein	PLO	4.9	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.4	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.9	N/A	% of total TAGS by GC
Triolein	OOO	51.8	N/A	% of total TAGS by GC
Diolenolein	OLO	8.0	N/A	% of total TAGS by GC
Dilinolein	LLO	1.5	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		



## 365 100% Italian EVOO

<b><u>Code:</u></b>	1WY1
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	4/07/2011
<b><u>Lot/Batch:</u></b>	L1 0 004
<b><u>Produced/Packed:</u></b>	Italy
<b><u>Origin of oil:</u></b>	Italy
<b><u>Lab Number:</u></b>	10-002/52



IOC Tests		10-002/52	IOC Limits	Units
Free Fatty Acids		0.31	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		140	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.14	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>270nm</sub>	0.14	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/52	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		53.8	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.4	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/52	NIL	4.00	2.00	2.50	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# 365 100% Italian EVOO

Fatty Acids Profile		10-002/52	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.6	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.6	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.4	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	69.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	11	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	71	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	18	N/A	% of total fatty acids

Sterols		10-002/52	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.5	≤ 4.0	% of total sterols
Campestanol		<0.1	-	% of total sterols
Stigmasterol		0.9	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.3	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.4	≥ 93.0	% of total sterols
Diols		<b>5.7</b>	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1394	≥ 1000	mg/kg

## 365 100% Italian EVOO

TAGs by GC		10-002/52	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.6	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	27.2	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.6	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.8	N/A	% of total TAGS by GC
Distearolein	SOS	0.3	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.1	N/A	% of total TAGS by GC
Triolein	OOO	36.4	N/A	% of total TAGS by GC
Diolenolein	OLO	10.2	N/A	% of total TAGS by GC
Dilinolein	LLO	2.4	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Corto Olive Co EVOO

<b><u>Code:</u></b>	20G1
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/dark
<b><u>Best before date:</u></b>	1/10/2011
<b><u>Lot/Batch:</u></b>	Not given
<b><u>Produced/Packed:</u></b>	U.S.A.
<b><u>Origin of oil:</u></b>	U.S.A.
<b><u>Lab Number:</u></b>	<b>10-002/15</b>



IOC Tests		10-002/15	IOC Limits	Units
Free Fatty Acids		0.19	≤ 0.8	% as oleic acid
Peroxide Value		7	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		82	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	1.73	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.11	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/15	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		59.3	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		8.1	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/15	NIL	5.05	2.00	2.65	<b>EXTRA VIRGIN</b>	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Corto Olive Co EVOO

Fatty Acids Profile		10-002/15	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.3	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.6	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	71.6	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.5	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.2	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	74	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/15	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.9	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.1	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.6	≥ 93.0	% of total sterols
Diols		3.0	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1802	≥ 1000	mg/kg

# Corto Olive Co EVOO

TAGs by GC		10-002/15	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.1	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	28.7	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.3	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.4	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.8	N/A	% of total TAGS by GC
Triolein	OOO	38.9	N/A	% of total TAGS by GC
Diolenolein	OLO	9.5	N/A	% of total TAGS by GC
Dilinolein	LLO	1.8	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Corto Olive Co EVOO

<b>Code:</b>	2OP1
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/dark
<b>Best before date:</b>	1/10/2011
<b>Lot/Batch:</b>	Not given
<b>Produced/Packed:</b>	U.S.A.
<b>Origin of oil:</b>	U.S.A.
<b>Lab Number:</b>	10-002/34



IOC Tests		10-002/34	IOC Limits	Units
Free Fatty Acids		0.20	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		77	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	1.74	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.10	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/34	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		59.1	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		8.4	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/34	NIL	4.55	2.00	1.00	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Corto Olive Co EVOO

Fatty Acids Profile		10-002/34	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.3	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.6	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	71.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.5	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.2	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	74	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	17	N/A	% of total fatty acids

Sterols		10-002/34	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.3	-	% of total sterols
Campesterol		3.6	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.1	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		2.6	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1922	≥ 1000	mg/kg



# Corto Olive Co EVOO

TAGs by GC		10-002/34	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.6	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.3	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.8	N/A	% of total TAGS by GC
Palmitodiolein	POO	29.3	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.9	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.0	N/A	% of total TAGS by GC
Distearolein	SOS	0.4	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.4	N/A	% of total TAGS by GC
Triolein	OOO	37.0	N/A	% of total TAGS by GC
Diolenolein	OLO	9.9	N/A	% of total TAGS by GC
Dilinolein	LLO	1.9	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## California Olive Ranch EVOO

**Code:** 2LG9  
**Volume:** 500 mL  
**Bottle type:** Glass/dark  
**Best before date:** Oct/2011  
**Lot/Batch:** DO291091349  
**Produced/Packed:** U.S.A.  
**Origin of oil:** U.S.A.  
**Lab Number:** 10-002/16



IOC Tests		10-002/16	IOC Limits	Units
Free Fatty Acids		0.22	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		109	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.19	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.12	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/16	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		52.0	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		11.9	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/16	NIL	4.00	2.55	3.00	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# California Olive Ranch EVOO

Fatty Acids Profile		10-002/16	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	16.0	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.5	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	68.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	71	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	19	N/A	% of total fatty acids

Sterols		10-002/16	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		<b>4.1</b>	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.9	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.1	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.1	≥ 93.0	% of total sterols
Diols		3.3	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1386	≥ 1000	mg/kg

# California Olive Ranch EVOO

TAGs by GC		10-002/16	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	6.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.4	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.7	N/A	% of total TAGS by GC
Palmitodiolein	POO	29.3	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.6	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.2	N/A	% of total TAGS by GC
Distearolein	SOS	0.4	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.6	N/A	% of total TAGS by GC
Triolein	OOO	34.3	N/A	% of total TAGS by GC
Diolenolein	OLO	10.7	N/A	% of total TAGS by GC
Dilinolein	LLO	2.2	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## California Olive Ranch EVOO

<b>Code:</b>	2LP9
<b>Volume:</b>	500 mL
<b>Bottle type:</b>	Glass/dark
<b>Best before date:</b>	Oct/2011
<b>Lot/Batch:</b>	DO291091033
<b>Produced/Packed:</b>	U.S.A.
<b>Origin of oil:</b>	U.S.A.
<b>Lab Number:</b>	10-002/35



IOC Tests		10-002/35	IOC Limits	Units
Free Fatty Acids		0.22	≤ 0.8	% as oleic acid
Peroxide Value		9	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		102	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.19	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.13	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/35	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		52.9	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		11.9	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/35	NIL	4.00	1.55	2.00	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# California Olive Ranch EVOO

Fatty Acids Profile		10-002/35	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	15.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.4	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.0	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	69.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.9	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	72	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	18	N/A	% of total fatty acids

Sterols		10-002/35	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		4.0	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.9	< campesterol	% of total sterols
D-7-avenasterol		0.5	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		93.9	≥ 93.0	% of total sterols
Diols		3.5	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1424	≥ 1000	mg/kg

# California Olive Ranch EVOO

TAGs by GC		10-002/35	IOC limits	Units
Tripalmitin	PPP	0.2	N/A	% of total TAGS by GC
Dipalmitoolein	POP	6.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	2.5	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.8	N/A	% of total TAGS by GC
Palmitodiolein	POO	29.4	N/A	% of total TAGS by GC
Palmitolinolein	PLO	9.6	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	1.2	N/A	% of total TAGS by GC
Distearolein	SOS	0.4	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.6	N/A	% of total TAGS by GC
Triolein	OOO	34.3	N/A	% of total TAGS by GC
Diolenolein	OLO	10.5	N/A	% of total TAGS by GC
Dilinolein	LLO	2.2	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## McEvoy Ranch Organic EVOO

<b>Code:</b>	2VG7
<b>Volume:</b>	375 mL
<b>Bottle type:</b>	Glass/clear
<b>Best before date:</b>	Not given
<b>Lot/Batch:</b>	266L
<b>Produced/Packed:</b>	U.S.A.
<b>Origin of oil:</b>	U.S.A.
<b>Lab Number:</b>	10-002/17



IOC Tests		10-002/17	IOC Limits	Units
Free Fatty Acids		0.16	≤ 0.8	% as oleic acid
Peroxide Value		7	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		380	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.05	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.13	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/17	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		82.6	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		5.0	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/17	NIL	4.25	4.75	5.75	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).



# McEvoy Ranch Organic EVOO

Fatty Acids Profile		10-002/17	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.7	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.3	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	75.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	8	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	77	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/17	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.1	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.2	-	% of total sterols
Stigmasterol		0.5	< campesterol	% of total sterols
D-7-avenasterol		1.0	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.5	≥ 93.0	% of total sterols
Diols		2.7	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1286	≥ 1000	mg/kg

# McEvoy Ranch Organic EVOO

TAGs by GC		10-002/17	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.1	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.0	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	27.5	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.2	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.6	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.1	N/A	% of total TAGS by GC
Triolein	OOO	45.8	N/A	% of total TAGS by GC
Diolenolein	OLO	9.6	N/A	% of total TAGS by GC
Dilinolein	LLO	1.7	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## McEvoy Ranch Organic EVOO

<b><u>Code:</u></b>	2VP7
<b><u>Volume:</u></b>	375 mL
<b><u>Bottle type:</u></b>	Glass/clear
<b><u>Best before date:</u></b>	Not given
<b><u>Lot/Batch:</u></b>	266L
<b><u>Produced/Packed:</u></b>	U.S.A.
<b><u>Origin of oil:</u></b>	U.S.A.
<b><u>Lab Number:</u></b>	10-002/36



IOC Tests		10-002/36	IOC Limits	Units
Free Fatty Acids		0.16	≤ 0.8	% as oleic acid
Peroxide Value		7	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		370	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.12	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.13	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/36	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		83.1	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		4.8	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/36	NIL	4.55	4.50	6.70	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# McEvoy Ranch Organic EVOO

Fatty Acids Profile		10-002/36	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.1	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.7	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.3	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	75.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	8	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	77	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	15	N/A	% of total fatty acids

Sterols		10-002/36	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.4	≤ 4.0	% of total sterols
Campestanol		0.2	-	% of total sterols
Stigmasterol		0.6	< campesterol	% of total sterols
D-7-avenasterol		0.9	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.3	≥ 93.0	% of total sterols
Diols		2.3	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1452	≥ 1000	mg/kg

# McEvoy Ranch Organic EVOO

TAGs by GC		10-002/36	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	4.2	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.1	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.3	N/A	% of total TAGS by GC
Palmitodiolein	POO	28.2	N/A	% of total TAGS by GC
Palmitolinolein	PLO	6.3	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.3	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.8	N/A	% of total TAGS by GC
Triolein	OOO	45.3	N/A	% of total TAGS by GC
Diolenolein	OLO	9.5	N/A	% of total TAGS by GC
Dilinolein	LLO	1.7	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		

## Bariani EVOO

<b><u>Code:</u></b>	2IG5
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/dark
<b><u>Best before date:</u></b>	<del>25/01/2010</del>
<b><u>Lot/Batch:</u></b>	Not given
<b><u>Produced/Packed:</u></b>	U.S.A.
<b><u>Origin of oil:</u></b>	U.S.A.
<b><u>Lab Number:</u></b>	10-002/18



IOC Tests		10-002/18	IOC Limits	Units
Free Fatty Acids		0.37	≤ 0.8	% as oleic acid
Peroxide Value		8	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		373	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.18	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/18	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		64.8	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		7.5	≤ 15	% of total pheophytins

<sup>#</sup> Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/18	#YES	3.00	3.80	4.00	<b>VIRGIN</b>	Olive oil is classified <i>virgin</i> grade when the median of the defects is more than (0) and less than or equal to 3.5 and the median of the fruity attribute is more than (0)

# Bariani EVOO

Fatty Acids Profile		10-002/18	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.6	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.7	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.5	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	77	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/18	IOC limits	Units
Cholesterol		0.2	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.3	-	% of total sterols
D-7-stigmastenol		0.1	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.2	≥ 93.0	% of total sterols
Diols		2.4	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1325	≥ 1000	mg/kg

# Bariani EVOO

TAGs by GC		10-002/18	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.5	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	0.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	1.0	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	5.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.5	N/A	% of total TAGS by GC
Distearolein	SOS	0.2	N/A	% of total TAGS by GC
Stearodiolein	SOO	3.1	N/A	% of total TAGS by GC
Triolein	OOO	47.2	N/A	% of total TAGS by GC
Diolenolein	OLO	10.9	N/A	% of total TAGS by GC
Dilinolein	LLO	2.1	N/A	% of total TAGS by GC
Trilinolein	LLL	0.3	N/A	% of total TAGS by GC
Total		100.0		



## Bariani EVOO

<b><u>Code:</u></b>	2IP5
<b><u>Volume:</u></b>	500 mL
<b><u>Bottle type:</u></b>	Glass/dark
<b><u>Best before date:</u></b>	<del>25/01/2010</del> <sup>^</sup>
<b><u>Lot/Batch:</u></b>	Not given
<b><u>Produced/Packed:</u></b>	U.S.A.
<b><u>Origin of oil:</u></b>	U.S.A.
<b><u>Lab Number:</u></b>	10-002/37



IOC Tests		10-002/37	IOC Limits	Units
Free Fatty Acids		0.38	≤ 0.8	% as oleic acid
Peroxide Value		8	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		381	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.16	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/37	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		64.5	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		7.4	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/37	NIL	4.60	4.00	5.05	<b>EXTRA VIRGIN</b>	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Bariani EVOO

Fatty Acids Profile		10-002/37	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.5	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.7	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	< 0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.5	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.4	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.9	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	9	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	77	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	14	N/A	% of total fatty acids

Sterols		10-002/37	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.2	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		0.7	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		95.2	≥ 93.0	% of total sterols
Diols		2.7	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1523	≥ 1000	mg/kg

# Bariani EVOO

TAGs by GC		10-002/37	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	3.4	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	0.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	24.4	N/A	% of total TAGS by GC
Palmitolinolein	PLO	5.7	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.6	N/A	% of total TAGS by GC
Distearolein	SOS	0.1	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.0	N/A	% of total TAGS by GC
Triolein	OOO	48.5	N/A	% of total TAGS by GC
Diolenolein	OLO	11.1	N/A	% of total TAGS by GC
Dilinolein	LLO	2.2	N/A	% of total TAGS by GC
Trilinolein	LLL	0.2	N/A	% of total TAGS by GC
Total		100.0		

## Lucero EVOO

<b><u>Code:</u></b>	2UG4
<b><u>Volume:</u></b>	250 mL (x2)
<b><u>Bottle type:</u></b>	Glass/dark
<b><u>Best before date:</u></b>	Nov/2011
<b><u>Lot/Batch:</u></b>	11001.09
<b><u>Produced/Packed:</u></b>	U.S.A.
<b><u>Origin of oil:</u></b>	U.S.A.
<b><u>Lab Number:</u></b>	10-002/19



IOC Tests		10-002/19	IOC Limits	Units
Free Fatty Acids		0.28	≤ 0.8	% as oleic acid
Peroxide Value		10	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		234	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.08	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/19	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		54.8	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		9.4	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/19	NIL	4.00	2.75	3.60	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Lucero EVOO

Fatty Acids Profile		10-002/19	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.5	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.2	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.1	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.3	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	< 0.1	≤ 0.2	% of total fatty acids
Total		100.0		
Saturation Ratio				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	74	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/19	IOC limits	Units
Cholesterol		<0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.5	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.0	< campesterol	% of total sterols
D-7-avenasterol		0.3	-	% of total sterols
D-7-stigmastenol		0.1	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.8	≥ 93.0	% of total sterols
Diols		2.1	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1500	≥ 1000	mg/kg

# Lucero EVOO

TAGs by GC		10-002/19	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.0	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.8	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.9	N/A	% of total TAGS by GC
Palmitodiolein	POO	28.6	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.2	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.9	N/A	% of total TAGS by GC
Distearolein	SOS	0.5	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.5	N/A	% of total TAGS by GC
Triolein	OOO	38.9	N/A	% of total TAGS by GC
Diolenolein	OLO	10.5	N/A	% of total TAGS by GC
Dilinolein	LLO	2.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.0	N/A	% of total TAGS by GC
Total		100.0		

## Lucero EVOO

<b>Code:</b>	2UP4
<b>Volume:</b>	250 mL (x2)
<b>Bottle type:</b>	Glass/dark
<b>Best before date:</b>	Nov/2011
<b>Lot/Batch:</b>	11001.09
<b>Produced/Packed:</b>	U.S.A.
<b>Origin of oil:</b>	U.S.A.
<b>Lab Number:</b>	10-002/38



IOC Tests		10-002/38	IOC Limits	Units
Free Fatty Acids		0.30	≤ 0.8	% as oleic acid
Peroxide Value		13	≤ 20	mEq O <sub>2</sub> /kg oil
Stigmastadiene content		< 0.03	≤ 0.10	mg/kg
Total polyphenol content		238	N/A	mg caffeic acid/ kg oil
UV Absorbance	ΔK	<0.003	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.08	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		10-002/38	AOA Limits <sup>#</sup>	Units
1,2-Diacylglycerols		54.6	≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		9.4	≤ 15	% of total pheophytins

# Limits for DGF methods are not defined by IOC. Australian Olive Association (AOA) limits for EVOO are stated

ORGANOLEPTIC ASSESSMENT						
SAMPLE	DEFECTS	FRUITY	BITTER	PUNGENT	CLASSIFICATION	IOC limits
10-002/38	NIL	4.75	3.00	4.55	EXTRA VIRGIN	Olive oil is classified <i>extra virgin</i> grade when the median of the defects is equal to zero (0) and the median of the fruity attribute is more than (0).

# Lucero EVOO

Fatty Acids Profile		10-002/38	IOC limits	Units
Myristic acid	C14:0	< 0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.5	7.5 - 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.2	0.3 - 3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.1	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.3	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0	0.1	≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0	0.1	≤ 0.2	% of total fatty acids
Total		100.0		
<b>Saturation Ratio</b>				
Polyunsaturated:	(C18:3+C18:2)	10	N/A	% of total fatty acids
Monounsaturated:	(C16:1+C17:1+C18:1+C20:1)	74	N/A	% of total fatty acids
Saturated:	(C14:0+C16:0+C17:0+C18:0+C20:0+C22:0+ C24:0)	16	N/A	% of total fatty acids

Sterols		10-002/38	IOC limits	Units
Cholesterol		0.1	≤ 0.5	% of total sterols
Brassicasterol		<0.05	≤ 0.1	% of total sterols
24-Methylene-cholesterol		0.2	-	% of total sterols
Campesterol		3.3	≤ 4.0	% of total sterols
Campestanol		0.1	-	% of total sterols
Stigmasterol		1.0	< campesterol	% of total sterols
D-7-avenasterol		0.4	-	% of total sterols
D-7-stigmastenol		0.2	≤ 0.5	% of total sterols
D-7-campesterol		<0.1	-	% of total sterols
Apparent β-sitosterol		94.7	≥ 93.0	% of total sterols
Diols		2.4	≤ 4.5	% of total sterols
<b>Total Sterols</b>		1656	≥ 1000	mg/kg



# Lucero EVOO

TAGs by GC		10-002/38	IOC limits	Units
Tripalmitin	PPP	0.1	N/A	% of total TAGS by GC
Dipalmitoolein	POP	5.1	N/A	% of total TAGS by GC
Dipalmitolinolein	PLP	1.9	N/A	% of total TAGS by GC
Palmitostearolein	POS	0.1	N/A	% of total TAGS by GC
Palmitodiolein	POO	28.8	N/A	% of total TAGS by GC
Palmitolinolein	PLO	8.3	N/A	% of total TAGS by GC
Palmitodilinolein	PLL	0.6	N/A	% of total TAGS by GC
Distearolein	SOS	0.6	N/A	% of total TAGS by GC
Stearodiolein	SOO	2.7	N/A	% of total TAGS by GC
Triolein	OOO	39.2	N/A	% of total TAGS by GC
Diolenolein	OLO	10.6	N/A	% of total TAGS by GC
Dilinolein	LLO	2.0	N/A	% of total TAGS by GC
Trilinolein	LLL	0.1	N/A	% of total TAGS by GC
Total		100.0		

# Filippo Berio EVOO

<b>Product description:</b>	All Natural Cold Pressed EVOO		
<b>Produced/Packed:</b>	Italy		
<b>Origin of oil:</b>	Italy, Spain, Greece, Tunisia		
<b>Distributed:</b>	NJ, U.S.A.		
<b>Bar Code:</b>	41736-01027		
<b>Sample Codes:</b>	<b>3FG3</b>	<b>3FP3</b>	<b>3FY3</b>
<b>Volume:</b>	500 mL	500 mL	500 mL
<b>Bottle Type:</b>	Plastic/clear	Glass/clear	Glass/clear
<b>Cap Type:</b>	Plastic twist	Metal twist	Metal twist



IOC Tests		3FG3	3FP3	3FY3	USDA and IOC Limits	Units
<b>Best before date</b>		Feb/2011	Apr/2011	May/2011		
<b>Lot/Batch</b>		LE15FD 01	LE25HD 02	LE04ID 14		
<b>Free Fatty Acids</b>		0.24	0.30	0.30	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		10	14	11	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.001	0.001	0.001	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	2.49	2.29	2.22	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	0.20	0.21	0.21	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		3FG3	3FP3	3FY3	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		9.6	13.4	13.7	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Filippo Berio EVOO

Fatty Acids Profile		3FG3	3FP3	3FY3	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.4	11.2	11.2	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.5	1.1	0.9	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	<0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	0.7	2.0	1.0	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.8	75.8	76.8	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	11.9	8.2	7.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.9	0.7	0.9	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.4	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# Bertolli EVOO

**Product description:** EVOO First Cold Pressing Rich Taste  
**Produced/Packed:** Italy  
**Origin of oil:** Italy, Spain, Greece, Tunisia  
**Distributed:** TX, U.S.A.  
**Bar Code:** 41790-00160  
**Sample Codes:**                **3BG4**                **3BP4**                **3BY4**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                    Glass/clear                Glass/clear                Glass/clear  
**Cap Type:**                        Metal twist                Metal twist                Metal twist



IOC Tests		3BG4	3BP4	3BY4	USDA and IOC Limits	Units
<b>Best before date</b>		12/31/2010	12/31/2010	1/31/2011		
<b>Lot/Batch</b>		L9428V H0003	L9527R H0021	L9532R H0733		
<b>Free Fatty Acids</b>		0.39	0.35	0.28	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		9	11	12	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.003	0.000	0.001	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	2.42	2.22	2.47	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	<b>0.23</b>	<b>0.23</b>	0.20	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		3BG4	3BP4	3BY4	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		<b>16.2</b>	14.4	<b>18.7</b>	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Bertolli EVOO

Fatty Acids Profile		3BG4	3BP4	3BY4	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.5	12.3	12.8	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.6	1.4	1.3	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	<0.1	0.1	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.0	1.8	0.5	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.6	74.2	74.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.8	8.8	9.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.7	0.7	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.3	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# Pompeian EVOO Robust

**Product description:** First Cold Press EVOO Robust Flavor  
**Produced/Packed:** U.S.A.  
**Origin of oil:** Italy, Spain, Greece, Tunisia, Argentina  
**Distributed:** MD, U.S.A.  
**Bar Code:** 70404-00008  
**Sample Codes:**                **3PG7**                **3PP7**                **3PY7**  
**Volume:**                        473 mL                473 mL                473 mL  
**Bottle Type:**                Plastic/clear    Plastic/clear    Plastic/clear  
**Cap Type:**                    Plastic twist    Plastic twist    Plastic twist



IOC Tests		3PG7	3PP7	3PY7	USDA and IOC Limits	Units
Best before date		12/22/2011	7/30/2011	12/10/2011		
Lot/Batch		91222249	90730989	91210228		
Free Fatty Acids		0.55	0.46	0.44	≤ 0.8	% as oleic acid
Peroxide Value		12	13	14	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content					N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.003	0.001	0.001	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.46	<b>2.71</b>	<b>2.52</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.22	0.20	0.21	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		3PG7	3PP7	3PY7	AOA Limits	Units
1,2-Diacylglycerols					≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		12.5	10.7	12.2	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Pompeian EVOO Robust

Fatty Acids Profile		3PG7	3PP7	3PY7	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.8	16.7	15.1	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.9	2.3	1.9	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.8	1.8	0.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	66.2	59.5	67.2	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	13.6	18.0	13.5	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.9	0.8	0.9	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.3	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# Colavita EVOO

**Product description:** First Cold Pressed EVOO (100% Italian)  
**Produced/Packed:** Italy  
**Origin of oil:** Italy  
**Distributed:** NJ, U.S.A.  
**Bar Code:** 39153-01003  
**Sample Codes:**                **4CG2**                **4CP2**                **4CY2**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                 Glass/clear             Glass/clear             Glass/clear  
**Cap Type:**                     Metal twist             Metal twist             Metal twist



IOC Tests		4CG2	4CP2	4CY2	USDA and IOC Limits	Units
Best before date		N/A	N/A	N/A		
Lot/Batch		L09364 12:46	L09293 16:50	L09218 16:54		
Free Fatty Acids		0.39	0.51	0.43	≤ 0.8	% as oleic acid
Peroxide Value		9	12	10	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content					N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.003	0.001	0.006	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.06	2.19	<b>2.55</b>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.17	0.20	<b>0.32</b>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		4CG2	4CP2	4CY2	AOA Limits	Units
1,2-Diacylglycerols					≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		4.3	12.8	<b>16.5</b>	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.



## Colavita EVOO

Fatty Acids Profile		4CG2	4CP2	4CY2	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.1	10.9	11.8	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.6	0.9	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.5	1.6	2.0	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.3	77.2	73.5	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.5	8.1	10.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.9	0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.2	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	0.4	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
<b>Total</b>		<b>100.0</b>	<b>100.0</b>	<b>100.0</b>		

# Star EVOO

**Product description:** Imported First Cold Press EVOO  
**Produced/Packed:** Spain  
**Origin of oil:** Spain, Italy, Greece, Tunisia  
**Distributed:** CA, U.S.A.  
**Bar Code:** 73210-00011  
**Sample Codes:**                **4TG1**                **4TP1**                **4TY1**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                    Glass/clear            Glass/clear            Glass/clear  
**Cap Type:**                        Metal twist            Metal twist            Metal twist



IOC Tests		4TG1	4TP1	4TY1	USDA and IOC Limits	Units
<b>Best before date</b>		9/30/2011	10/15/2011	12/22/2011		
<b>Lot/Batch</b>		107709-30/09	108159-15/10	110269-22/12		
<b>Free Fatty Acids</b>		0.46	0.44	0.42	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		10	13	11	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.000	0.000	0.001	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	2.20	2.34	2.44	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	0.15	0.17	<b>0.23</b>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		4TG1	4TP1	4TY1	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		14.5	<b>16.2</b>	9.6	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Star EVOO

Fatty Acids Profile		4TG1	4TP1	4TY1	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.7	13.4	13.5	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.6	1.6	1.5	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.2	1.6	2.2	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	68.6	69.1	70.2	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	12.4	12.8	11.0	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.2	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	0.3	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# Carapelli EVOO

**Product description:** 100% Natural First Cold Press EVOO  
**Produced/Packed:** Italy  
**Origin of oil:** Italy, Greece, Spain, Tunisia  
**Distributed:** U.S.A.  
**Bar Code:** 19521-24894  
**Sample Codes:**                **4AG5**                **4AP5**                **4AY5**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                    Glass/clear            Glass/clear            Glass/clear (all squared)  
**Cap Type:**                        Metal twist            Metal twist            Metal twist



IOC Tests		4AG5	4AP5	4AY5	USDA and IOC Limits	Units
Best before date		10/31/2010	10/31/2010	10/31/2011		
Lot/Batch		L8443V/H1108	L8443V/H1233	L9543V/H0635		
Free Fatty Acids		0.44	0.44	0.39	≤ 0.8	% as oleic acid
Peroxide Value		11	12	9	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content					N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.003	0.003	0.001	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.44	<u>2.56</u>	<u>2.71</u>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	<u>0.23</u>	<u>0.27</u>	<u>0.25</u>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		4AG5	4AP5	4AY5	AOA Limits	Units
1,2-Diacylglycerols					≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<u>24.6</u>	<u>25.1</u>	<u>18.2</u>	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Carapelli EVOO

Fatty Acids Profile		4AG5	4AP5	4AY5	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.9	11.8	14.4	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	0.8	1.8	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.3	2.5	2.5	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.7	74.3	67.5	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.8	8.9	12.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.4	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	0.3	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100	100.0	100.0		

# Newmans Own Organics EVOO

**Product description:** EVOO  
**Produced/Packed:** Tunisia  
**Origin of oil:** Tunisia  
**Distributed:** CA, U.S.A.  
**Bar Code:** 57645-03020  
**Sample Codes:**                **5NG1**                **5NP1**                **5NY1**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                Glass/dark                Glass/dark                Glass/dark (all squared)  
**Cap Type:**                    Metal twist                Metal twist                Metal twist



IOC Tests		5NG1	5NP1	5NY1	USDA and IOC Limits	Units
<b>Best before date</b>		Jul/2011	Jul/2011	Apr/2011		
<b>Lot/Batch</b>		LBT:055 JD:9187	LBT:055 JD:9187	LBT:530 JD:9099		
<b>Free Fatty Acids</b>		0.41	0.42	0.39	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		11	11	10	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.000	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	<b>2.53</b>	<b>2.52</b>	2.43	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	0.22	0.20	0.20	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		5NG1	5NP1	5NY1	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		14.1	13.5	11.1	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Newmans Own Organics EVOO

Fatty Acids Profile		5NG1	5NP1	5NY1	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	18.3	17.7	18.6	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	2.7	2.7	2.8	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.0	1.8	1.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	57.4	58.1	56.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	18.0	18.0	18.4	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.9	0.9	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.2	0.3	0.2	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100	100.0	100.0		

# Mezzetta EVOO

**Product description:** First Cold Press EV Italian OO (100% Italiano)  
**Produced/Packed:** Italy  
**Origin of oil:** Italy  
**Distributed:** CA, U.S.A.  
**Bar Code:** 73214-00635  
**Sample Codes:**                **5ZG2**                **5ZP2**                **5ZY2**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                Glass/clear            Glass/clear            Glass/clear (all squared)  
**Cap Type:**                    Metal twist            Metal twist            Metal twist



IOC Tests		5ZG2	5ZP2	5ZY2	USDA and IOC Limits	Units
Best before date		N/A	N/A	N/A		
Lot/Batch		L.ML.DL.09/211	L.ML.DL.09/211	L.ML.DL.09/211		
Free Fatty Acids		0.46	0.47	0.62	≤ 0.8	% as oleic acid
Peroxide Value		12	12	11	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content					N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.006	0.004	0.009	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.33	2.39	2.42	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	<b>0.24</b>	0.22	<b>0.30</b>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		5ZG2	5ZP2	5ZY2	AOA Limits	Units
1,2-Diacylglycerols					≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>17.2</b>	<b>17.0</b>	<b>29.2</b>	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.



## Mezzetta EVOO

Fatty Acids Profile		5ZG2	5ZP2	5ZY2	IOC limits	Units
Myristic acid	C14:0		<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0		11.3	12.0	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1		0.9	1.2	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0		<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1		0.1	<0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0		1.9	1.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1		76.3	74.6	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2		8.0	8.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3		0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0		0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1		0.4	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total			100.0	100.0		

# Mazola EVOO

<b>Product description:</b>	Imported EVOO		
<b>Produced/Packed:</b>	N/A		
<b>Origin of oil:</b>	Italy, Spain, Greece, Turkey		
<b>Distributed:</b>	TN, U.S.A.		
<b>Bar Code:</b>	61720-76280		
<b>Sample Codes:</b>	<b>5MG6</b>	<b>5MP6</b>	<b>5MY6</b>
<b>Volume:</b>	500 mL	500 mL	500 mL
<b>Bottle Type:</b>	Glass/clear	Glass/clear	Glass/clear (all squared)
<b>Cap Type:</b>	Metal twist	Metal twist	Metal twist



IOC Tests		5MG6	5MP6	5MY6	USDA and IOC Limits	Units
<b>Best before date</b>		8/18/2011	8/18/2011	11/25/2011		
<b>Lot/Batch</b>		X230E09 12:25	X230E09 12:34	X329E09 06:17		
<b>Free Fatty Acids</b>		0.61	0.61	0.46	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		14	14	18	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.001	0.001	0.002	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	<u>2.62</u>	<u>2.74</u>	<u>3.14</u>	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	<u>0.24</u>	<u>0.25</u>	<u>0.29</u>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		5MG6	5MP6	5MY6	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		<u>19.9</u>	<u>19.7</u>	15.0	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Mazola EVOO

Fatty Acids Profile		5MG6	5MP6	5MY6	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.1	13.0	16.9	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.5	1.5	2.4	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.9	2.1	1.7	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.8	70.5	59.7	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	11.1	11.1	17.7	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.3	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# Rachael Ray EVOO

**Product description:** All-Italian EVOO First Cold Pressed  
**Produced/Packed:** Italy  
**Origin of oil:** Italy  
**Distributed:** NJ, U.S.A. (by Colavita)  
**Bar Code:** 39153-10078  
**Sample Codes:**                **5RG5**                **5RP5**                **5RY5**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                Glass/clear            Glass/clear            Glass/clear (all squared)  
**Cap Type:**                    Metal twist            Metal twist            Metal twist



IOC Tests		5RG5	5RP5	5RY5	USDA and IOC Limits	Units
<b>Best before date</b>		1/10/2012	1/9/2012	6/16/2012		
<b>Lot/Batch</b>		IT004RM 1052/RR	IT004RM 1052/RR	N/A		
<b>Free Fatty Acids</b>		0.39	0.37	0.36	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		10	13	8	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.002	0.002	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	2.34	2.48	2.26	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	0.22	<u>0.25</u>	<u>0.25</u>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		5RG5	5RP5	5RY5	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		13.0	12.2	4.9	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Rachael Ray EVOO

Fatty Acids Profile		5RG5	5RP5	5RY5	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.4	11.5	12.3	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.9	0.7	0.7	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.0	1.6	1.9	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.0	74.4	73.2	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.1	10.2	10.2	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.9	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	0.3	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# Kirkland Signature Organic EVOO

**Product description:** Organic EVOO First Cold Pressed  
**Produced/Packed:** Italy  
**Origin of oil:** Italy, Spain  
**Distributed:** WA, U.S.A.  
**Bar Code:** 96619-46635  
**Sample Codes:**                **1KG0**                **1KP0**                **1KY0**  
**Volume:**                        1500mL                1500mL                1500mL  
**Bottle Type:**                 Plastic/clear        Plastic/clear        Plastic/clear  
**Cap Type:**                     Plastic twist        Plastic twist        Plastic twist

IOC Tests		1KG0	1KP0	1KY0	USDA and IOC Limits	Units
Best before date		5/3/2011	7/12/2011	7/5/2011		
Lot/Batch		L090018	L100018	L100007		
Free Fatty Acids		0.29	0.21	0.19	≤ 0.8	% as oleic acid
Peroxide Value		10	7	7	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content				337	N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.000	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.24	2.18	2.23	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	0.19	<b>0.23</b>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		1KG0	1KP0	1KY0	AOA Limits	Units
1,2-Diacylglycerols					≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>15.1</b>	10.4	12.4	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Kirkland Signature Organic EVOO

Fatty Acids Profile		1KG0	1KP0	1KY0	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.5	10.9	11.5	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.0	0.8	0.6	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.2	0.2	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.5	2.4	0.6	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	73.7	74.8	75.1	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.5	9.3	10.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.9	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.4	0.4	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	0.4	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
<b>Total</b>		<b>100.0</b>	<b>100.0</b>	<b>100.0</b>		

# Great Value 100% EVOO

**Product description:** 100% EVOO  
**Produced/Packed:** N/A  
**Origin of oil:** Argentina, Italy, Spain, Tunisia, Turkey  
**Distributed:** AR, U.S.A.  
**Bar Code:** 78742-42778  
**Sample Codes:**               **1GG4**               **1GP4**               **1GY4**  
**Volume:**                       500 mL               500 mL               500 mL  
**Bottle Type:**               Plastic/clear       Plastic/clear       Plastic/clear  
**Cap Type:**                   Plastic twist       Plastic twist       Plastic twist



IOC Tests		1GG4	1GP4	1GY4	USDA and IOC Limits	Units
<b>Best before date</b>		7/30/2011	7/30/2011	8/12/2011		
<b>Lot/Batch</b>		EC10A 14:05	EC10A 14:03	EC10B 20:00		
<b>Free Fatty Acids</b>		0.28	0.30	0.53	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		10	10	10	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.000	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	2.33	2.29	2.21	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	0.17	0.17	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		1GG4	1GP4	1GY4	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		12.6	13.5	11.2	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.



## Great Value 100% EVOO

Fatty Acids Profile		1GG4	1GP4	1GY4	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.1	13.0	13.0	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.5	1.5	1.3	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	0.3	0.2	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.2	2.1	1.8	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.2	72.5	71.9	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.3	9.2	10.3	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.9	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.3	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# Safeway Select EVOO

**Product description:** EVOO  
**Produced/Packed:** Italy  
**Origin of oil:** Mediterranean  
**Distributed:** CA, U.S.A.  
**Bar Code:** 21130-51267  
**Sample Codes:**                **1SG1**                **1SP1**                **1SY1**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                    Glass/clear                Glass/clear                Glass/clear  
**Cap Type:**                        Metal twist                Metal twist                Metal twist



IOC Tests		1SG1	1SP1	1SY1	USDA and IOC Limits	Units
<b>Best before date</b>		12/5/2010	7/21/2011	6/18/2011		
<b>Lot/Batch</b>		IT ES TN 9156 S2299	IT ES GR TN 9355 S2299	IT ES GR TN 9352 S2299		
<b>Free Fatty Acids</b>		0.57	0.49	0.49	≤ 0.8	% as oleic acid
<b>Peroxide Value</b>		13	13	12	≤ 20	mEq O <sub>2</sub> /kg oil
<b>Total polyphenol content</b>					N/A	mg caffeic acid/ kg oil
<b>UV Absorbance</b>	<b>ΔK</b>	0.001	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	2.47	2.27	2.22	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	0.22	0.18	0.19	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		1SG1	1SP1	1SY1	AOA Limits	Units
<b>1,2-Diacylglycerols</b>					≥ 40	% of total 1,2 & 1,3 diacylglycerols
<b>Pyropheophytin a</b>		<b>19.7</b>	6.0	6.1	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Safeway Select EVOO

Fatty Acids Profile		1SG1	1SP1	1SY1	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	11.5	13.0	12.6	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.8	1.3	1.3	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	<0.1	<0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.1	1.9	2.4	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	74.6	72.0	72.2	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.5	10.1	9.8	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.2	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	0.4	0.3	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

# 365 100% Italian EVOO

**Product description:** 100% Italian EVOO Cold Pressed  
**Produced/Packed:** Italy  
**Origin of oil:** Italy  
**Distributed:** TX, U.S.A.  
**Bar Code:** 99482-42320  
**Sample Codes:**                **1WG1**                **1WP1**                **1WY1**  
**Volume:**                        500 mL                500 mL                500 mL  
**Bottle Type:**                    Glass/clear            Glass/clear            Glass/clear (squared)  
**Cap Type:**                        Metal twist            Metal twist            Metal twist



IOC Tests		1WG1	1WP1	1WY1	USDA and IOC Limits	Units
Best before date		3/29/2011	3/29/2011	4/6/2011		
Lot/Batch		L1 9 272	L1 9 272	L1 9 279		
Free Fatty Acids		0.25	0.22	0.23	≤ 0.8	% as oleic acid
Peroxide Value		11	12	10	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content					N/A	mg caffeic acid/kg oil
UV Absorbance	<b>ΔK</b>	0.002	0.003	0.001	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>232nm</sub></b>	2.03	2.00	2.22	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	<b>K<sub>268nm</sub></b>	0.18	0.21	<b>0.27</b>	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		1WG1	1WP1	1WY1	AOA Limits	Units
1,2-Diacylglycerols					≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>33.0</b>	<b>35.0</b>	<b>30.4</b>	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## 365 100% Italian EVOO

Fatty Acids Profile		1WG1	1WP1	1WY1	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.6	10.5	10.2	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.5	0.6	0.6	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	0.1	0.1	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.2	2.0	2.4	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	78.6	78.6	78.0	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	6.6	6.6	7.1	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3	0.3	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.4	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0	100.0		

## Corto Olive Co EVOO

**Product description:** 100% EVOO Family Grown Cold Press California  
**Produced/Packed:** CA, U.S.A.  
**Origin of oil:** CA, U.S.A.  
**Distributed:** CA, U.S.A.  
**Bar Code:** 90864-00201  
**Sample Codes:**                 **20G1**                 **20P1**  
**Volume:**                         500 mL                 500 mL  
**Bottle Type:**                   Glass/dark             Glass/dark (squared)  
**Cap Type:**                       Metal twist             Metal twist



IOC Tests		20G1	20P1	USDA and IOC Limits	Units
Best before date		10/1/2011	10/1/2011		
Lot/Batch		N/A	N/A		
Free Fatty Acids		0.19	0.17	≤ 0.8	% as oleic acid
Peroxide Value		9	8	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content				N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	1.97	1.81	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.15	0.13	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		20G1	20P1	AOA Limits	Units
1,2-Diacylglycerols				≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		9.1	10.7	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Corto Olive Co EVOO

Fatty Acids Profile		20G1	20P1		IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1		≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.4	14.2		7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.9	1.7		0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1		≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	0.3		≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.4	1.4		0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	70.8	71.4		55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.5	9.2		3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.9	0.9		≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3		≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	0.4		≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0			

# California Olive Ranch EVOO

**Product description:** Fresh California EVOO  
**Produced/Packed:** CA, U.S.A.  
**Origin of oil:** CA, U.S.A.  
**Distributed:** CA, U.S.A.  
**Bar Code:** 50687-10005  
**Sample Codes:**                    **2LG9**                    **2LP9**  
**Volume:**                            500 mL                    500 mL  
**Bottle Type:**                    Glass/dark                Glass/dark (squared)  
**Cap Type:**                         Metal twist                Metal twist  
**Harvest date:**                    Nov/2008                 Nov/2008



IOC Tests		2LG9	2LP9	USDA and IOC Limits	Units
Best before date		Oct/2011	Oct/2011		
Lot/Batch		D0291091401	D0291091033		
Free Fatty Acids		0.22	0.18	≤ 0.8	% as oleic acid
Peroxide Value		11	10	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content				N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.24	2.17	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.16	0.16	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		2LG9	2LP9	AOA Limits	Units
1,2-Diacylglycerols				≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		<b>15.3</b>	12.9	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.



## California Olive Ranch EVOO

Fatty Acids Profile		2LG9	2LP9	IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1	≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	14.8	15.0	7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.6	1.6	0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	0.1	<0.1	≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	0.3	≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.3	1.2	0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	69.6	69.5	55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	10.9	10.9	3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.8	0.8	≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.6	≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	0.4	≤ 0.4	% of total fatty acids
Behenic acid	C22:0			≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0			≤ 0.2	% of total fatty acids
<b>Total</b>		<b>100.0</b>	<b>100.0</b>		

# McEvoy Ranch Organic EVOO

**Product description:** Estate Grown Produced EVOO Certified Organic  
**Produced/Packed:** CA, U.S.A.  
**Origin of oil:** CA, U.S.A.  
**Distributed:** CA, U.S.A.  
**Bar Code:** 34832-00003  
**Sample Codes:**                    **2VG7**                    **2VP7**  
**Volume:**                            375 mL                    375 mL  
**Bottle Type:**                      Glass/clear              Glass/clear (squared)  
**Cap Type:**                            cork                            cork  
**Harvest date:**                      Autumn 2008              Autumn 2008



IOC Tests		2VG7	2VP7	USDA and IOC Limits	Units
Best before date		N/A	N/A		
Lot/Batch		266L	266L		
Free Fatty Acids		0.12	0.10	≤ 0.8	% as oleic acid
Peroxide Value		8	7	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content				N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.12	2.09	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.16	0.17	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		2VG7	2VP7	AOA Limits	Units
1,2-Diacylglycerols				≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		9.5	9.1	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## McEvoy Ranch Organic EVOO

Fatty Acids Profile		2VG7	2VP7		IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1		≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	12.3	12.3		7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.6	0.5		0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1		≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	<0.1		≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.5	1.6		0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.1	75.8		55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	7.9	8.0		3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	0.9	0.9		≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3		≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.4		≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
<b>Total</b>		<b>100.0</b>	<b>100.0</b>			

# Bariani EVOO

**Product description:** Cold Extracted Unfiltered California EVOO  
**Produced/Packed:** CA, U.S.A.  
**Origin of oil:** CA, U.S.A.  
**Distributed:** CA, U.S.A.  
**Bar Code:** 57660-00113  
**Sample Codes:**                    **2IG5**                    **2IP5**  
**Volume:**                            500 mL                    500 mL  
**Bottle Type:**                      Glass/dark                Glass/dark  
**Cap Type:**                         Metal twist                Metal twist  
**Harvest date:**                    Fall 2009                Fall 2009  
**Bottling date:**                    1/25/2010                1/25/2010



IOC Tests		2IG5	2IP5	USDA and IOC Limits	Units
Best before date		N/A	N/A		
Lot/Batch		N/A	N/A		
Free Fatty Acids		0.30	0.33	≤ 0.8	% as oleic acid
Peroxide Value		7	9	≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content		364		N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.000	0.000	≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.23	2.24	≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	<b>0.23</b>	0.22	≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		2IG5	2IP5	AOA Limits	Units
1,2-Diacylglycerols				≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		10.6	9.9	≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Bariani EVOO

Fatty Acids Profile		2IG5	2IP5		IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1		≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	10.6	10.5		7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	0.6	0.7		0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	<0.1		≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.1	0.1		≤ 0.3	% of total fatty acids
Stearic acid	C18:0	2.0	2.1		0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	76.4	76.2		55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	8.6	8.7		3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	1.0	1.0		≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3		≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.3	0.3		≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0			

# Lucero (Ascolano) EVOO

**Product description:** Cold Pressed Ascolano EVOO  
**Produced/Packed:** CA, U.S.A.  
**Origin of oil:** CA, U.S.A.  
**Distributed:** CA, U.S.A.  
**Bar Code:** 78583-00500  
**Sample Codes:**               **2UG4**               **2UP4**  
**Volume:**                       250mL               250mL  
**Bottle Type:**                 Glass/dark         Glass/dark  
**Cap Type:**                     Metal twist         Metal twist



IOC Tests		2UG4	2UP4		USDA and IOC Limits	Units
Best before date		Nov/2011	Nov/2011			
Lot/Batch		11001.09	11001.09			
Free Fatty Acids		0.26	0.24		≤ 0.8	% as oleic acid
Peroxide Value		12	12		≤ 20	mEq O <sub>2</sub> /kg oil
Total polyphenol content					N/A	mg caffeic acid/kg oil
UV Absorbance	ΔK	0.001	0.002		≤ 0.01	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>232nm</sub>	2.12	2.16		≤ 2.50	K <sup>1%</sup> <sub>1cm</sub>
	K <sub>268nm</sub>	0.19	0.19		≤ 0.22	K <sup>1%</sup> <sub>1cm</sub>

DGF Tests		2UG4	2UP4		AOA Limits	Units
1,2-Diacylglycerols					≥ 40	% of total 1,2 & 1,3 diacylglycerols
Pyropheophytin a		9.4	9.4		≤ 15	% of total pheophytins

IOC and USDA limits are not available for DGF tests, therefore, Australian Olive Association (AOA) limits are used.

## Lucero (Ascolano) EVOO

Fatty Acids Profile		2UG4	2UP4		IOC limits	Units
Myristic acid	C14:0	<0.1	<0.1		≤ 0.05	% of total fatty acids
Palmitic acid	C16:0	13.4	13.8		7.5- 20.0	% of total fatty acids
Palmitoleic acid	C16:1	1.3	1.0		0.3-3.5	% of total fatty acids
Heptadecanoic acid	C17:0	<0.1	0.1		≤ 0.3	% of total fatty acids
Heptadecenoic acid	C17:1	0.3	0.3		≤ 0.3	% of total fatty acids
Stearic acid	C18:0	1.3	1.4		0.5 - 5.0	% of total fatty acids
Oleic acid	C18:1	72.4	72.2		55.0 - 83.0	% of total fatty acids
Linoleic acid	C18:2	9.7	9.7		3.5 - 21.0	% of total fatty acids
Linolenic acid	C18:3	1.0	0.9		≤ 1.0	% of total fatty acids
Arachidic acid	C20:0	0.3	0.3		≤ 0.6	% of total fatty acids
Eicosenoic acid	C20:1	0.4	0.3		≤ 0.4	% of total fatty acids
Behenic acid	C22:0				≤ 0.2	% of total fatty acids
Lignoceric acid	C24:0				≤ 0.2	% of total fatty acids
Total		100.0	100.0			