



Rural Payments
Agency

RPA Olive Oil Inspection

HCG42a

Laboratory Analysis Form – If declared as Extra Virgin Olive Oil

For completion by the RPA Contracted Laboratory

Type of analysis	Primary <input type="checkbox"/>	Counter <input type="checkbox"/>	Inspection reference number	<input type="text"/>
Lab reference number	<input type="text"/>		Date of bottling (if known)	<input type="text"/>
Date sample received	<input type="text"/>		Date sample opened (chemical analysis)	<input type="text"/>
Date sample opened (organoleptic analysis)	<input type="text"/>		Date by which all tests completed	<input type="text"/>
Was the sample (and associated replicates) received in a box/container with an unbroken seal?	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Was the sampled bottle/pack fitted with an opening system that can no longer be sealed after the first time it is opened?	Yes <input type="checkbox"/> No <input type="checkbox"/>

	Test type	Method within Regulation 2568/91	Specification limit / requirement*	Measurement uncertainty (tolerance)	Date of analysis	Result	Outcome	
							Pass	Fail
	Fatty acid ethyl esters (FAEEs) mg/kg	Annex XX	FAEEs ≤ 35 mg/kg (2014-2016 crop year). FAEEs ≤ 30 mg/kg (after 2016 crop years)				<input type="checkbox"/>	<input type="checkbox"/>
	Acidity (%)	Annex II	≤ 0.8				<input type="checkbox"/>	<input type="checkbox"/>
	Peroxide mEq O ₂ /kg	Annex III	≤ 20				<input type="checkbox"/>	<input type="checkbox"/>
	Waxes (mg/kg)	Annex IV	C42+C44+C46 ≤ 150				<input type="checkbox"/>	<input type="checkbox"/>
	2-glyceril monopalmitate (%)	Annex VII	≤ 0.9 if total palmitic acid % ≤ 14 %. ≤ 1.0 if total palmitic acid % > 14 %				<input type="checkbox"/>	<input type="checkbox"/>
	Stigmastadienes mg/kg	Annex XVII	≤ 0.05				<input type="checkbox"/>	<input type="checkbox"/>

	Test type	Method within Regulation 2568/91	Specification limit / requirement*	Measurement uncertainty (tolerance)	Date of analysis	Result	Outcome	
							Pass	Fail
	Difference ECN42 (HPLC) and ECN42 (theoretical calculation)	Annex XVIII	$\leq 0.2 $				<input type="checkbox"/>	<input type="checkbox"/>
	K ₂₃₂	Annex IX	≤ 2.50				<input type="checkbox"/>	<input type="checkbox"/>
	K ₂₆₈ or K ₂₇₀	Annex IX	≤ 0.22				<input type="checkbox"/>	<input type="checkbox"/>
	Delta K	Annex IX	≤ 0.01				<input type="checkbox"/>	<input type="checkbox"/>
	Organoleptic evaluation: Median defect (Md)	Annex XII	Md = 0				<input type="checkbox"/>	<input type="checkbox"/> **
	Organoleptic evaluation: Fruity median (Mf)	Annex XII	Mf > 0				<input type="checkbox"/>	<input type="checkbox"/> **
	Volatile halogenated solvents mg/kg	Annex XI	Max' content of each halogenated solvent detected: 0.1 mg/kg. Max' total content of halogenated solvents detected: 0.2 mg/kg				<input type="checkbox"/>	<input type="checkbox"/>
Fatty acid composition	Myristic (%)	Annex X	≤ 0.03				<input type="checkbox"/>	<input type="checkbox"/>
	Linolenic (%)		≤ 1.00				<input type="checkbox"/>	<input type="checkbox"/>
	Arachidic (%)		≤ 0.60				<input type="checkbox"/>	<input type="checkbox"/>
	Eicosenoic (%)		≤ 0.40				<input type="checkbox"/>	<input type="checkbox"/>
	Behenic (%)		≤ 0.20				<input type="checkbox"/>	<input type="checkbox"/>
	Lignoceric (%)		≤ 0.20				<input type="checkbox"/>	<input type="checkbox"/>
	Total transoleic isomers (%)		≤ 0.05				<input type="checkbox"/>	<input type="checkbox"/>
	Total translinoleic + translinolenic isomers (%)		≤ 0.05				<input type="checkbox"/>	<input type="checkbox"/>
Sterols composition	Cholesterol (%)	Annex V	≤ 0.5				<input type="checkbox"/>	<input type="checkbox"/>
	Brassicasterol (%)		≤ 0.1				<input type="checkbox"/>	<input type="checkbox"/>
	Campesterol (%)		≤ 4.0				<input type="checkbox"/>	<input type="checkbox"/>
	Stigmasterol(%)		< Campesterol				<input type="checkbox"/>	<input type="checkbox"/>
	App B-sitosterol (%)		≥ 93.0				<input type="checkbox"/>	<input type="checkbox"/>
	Delta-7-stigmastenol (%)		≤ 0.5				<input type="checkbox"/>	<input type="checkbox"/>
	Total sterols (mg/kg)		$\geq 1\ 000$				<input type="checkbox"/>	<input type="checkbox"/>
	Erythrodiol and uvaol (%)		≤ 4.5				<input type="checkbox"/>	<input type="checkbox"/>

	Test type	Method within Regulation 2568/91	Specification limit / requirement*	Measurement uncertainty (tolerance)	Date of analysis	Result	Outcome	
							Pass	Fail
Additional tests if required	Aliphatic and Triterpenic alcohols content mg/kg	Annex XIX					<input type="checkbox"/>	<input type="checkbox"/>
	Olive oil residue %	Annex XV					<input type="checkbox"/>	<input type="checkbox"/>
	Iodine value	Annex XVI					<input type="checkbox"/>	<input type="checkbox"/>

Conclusions

Oil type declared by trader: 'Extra Virgin Olive Oil'

The conformity check is compliant/non-compliant

If not compliant, please explain why

Compliant

☐

Non-compliant

☐

Signed

Laboratory Stamp

Name (BLOCK CAPITALS)

Date

* For full details please refer to Commission Regulation (EEC) 2568/91 as amended.

** Attach taste panel results if 'fail'. Organoleptic analysis not applicable for 'chemical' counter-analysis.