

RPA Olive Oil Inspection Laboratory Analysis Form – If declared as Virgin Olive Oil								HCG42b				
For c	ompletion by the RPA Contra	acted Lab	orate	ory								
Туре	of analysis	F	Prima	ary Counter	Inspection refe	rence number	Γ					
Lab reference number					Date of bottling	g (if known)						
Date sample received					Date sample o	pened (chemical a	nalysis)					
Date s	sample opened (organoleptic a	nalysis)			Date by which	all tests completed	t [
receiv	he sample (and associated repred in a box/container with an ken seal?		Yes	☐ No	opening syster	led bottle/pack fitte n that can no long me it is opened?		/es	No			
	Test type	Metho within Regulat 2568/9	n tion	Specification limit / requirement* Before 1 March 2014	Specification limit / requirement* From 1 March 2014	Measurement uncertainty (tolerance)	Date of analysis	Result	Outo	come		
	Fatty acid ethyl esters (FAEEs) mg/kg	Annex X		Not applicable	Not applicable							
	Acidity (%)	Annex II		≤ 2.0	≤ 2.0							
	Peroxide mEq O ₂ /kg	Annex III	l	≤ 20	≤ 20							
	Waxes (mg/kg)	Annex IV	/	≤ 250	C42+C44+C46 ≤ 150							
	2-glyceril monopalmitate (%)	Annex V	11	≤ 0.9 if total palmitic acid % ≤ 14 %. ≤ 1.0 if total palmitic acid % > 14 %	≤ 0.9 if total palmitic acid % ≤ 14 %. ≤ 1.0 if total palmitic acid % > 14 %							
	Stigmastadienes mg/kg	Annex X	VII	≤ 0.10	≤ 0.05							
	Difference ECN42 (HPLC) and ECN42 (theoretical calculation)	Annex X	VIII	≤ 0.2	≤ 0.2							

	Test type	Method within Regulation 2568/91	Specification limit / requirement* Before 1 March 2014	Specification limit / requirement* From 1 March 2014	Measurement uncertainty (tolerance)	Date of analysis	Result	Outcome	
								Pass	Fail
	K ₂₃₂	Annex IX	≤ 2.60	≤ 2.60					
	K ₂₆₈ or K ₂₇₀	Annex IX	≤ 0.25	≤ 0.25					
	Delta K	Annex IX	≤ 0.01	≤ 0.01					
	Organoleptic evaluation: Median defect (Md)	Annex XII	Md ≤ 3.5	Md ≤ 3.5					**
	Organoleptic evaluation: Fruity median (Mf)	Annex XII	Mf > 0	Mf > 0					**
	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	Max' content of each halogenated solvent detected: 0.1 mg/kg. Max' total content of halogenated solvents detected: 0.2 mg/kg					
	Extraneous vegetable oils	Annex XXa	Absent	Absent					
	Myristic (%)	Annex XA & XB	≤ 0.05	≤ 0.03					
ь Б	Linolenic (%)		≤ 1.0	≤ 1.00					
aci Ssiti	Arachidic (%)		≤ 0.60	≤ 0.60					
Fatty acid composition	Eicosenoic (%)		≤ 0.40	≤ 0.40					
щ <u>6</u>	Behenic (%)		≤ 0.20	≤ 0.20					
	Lignoceric (%)]	≤ 0.20	≤ 0.20					
	Total transoleic isomers (%)		≤ 0.05	≤ 0.05					
	Total translinoleic + translinolenic isomers (%)		≤ 0.05	≤ 0.05					
	Cholesterol (%)	- Annex V	≤ 0.5	≤ 0.5					
o	Brassicasterol (%)		≤ 0.1	≤ 0.1					
ols	Campesterol (%)		≤ 4.0	≤ 4.0					
Sterols composition	Stigmasterol(%)		< Campesterol	< Campesterol					
9	App B-sitosterol (%)]	≥ 93.0	≥ 93.0					
	Delta-7-stigmastenol (%)		≤ 0.5	≤ 0.5					
	Total sterols (mg/kg)		≥ 1 000	≥ 1 000					
	Erythrodiol and uvaol (%)		≤ 4.5	≤ 4.5					

	Test type	Method within Regulation 2568/91	Specification limit / requirement* Before 1 March 2014	Specification limit / requirement* From 1 March 2014	Measurement uncertainty (tolerance)	Date of analysis	Result	Outcome	
								Pass	Fail
tests	Aliphatic alcohol content mg/kg	Annex XIX							
Additional tests if required	Olive oil residue %	Annex XV							
Addit	lodine value	Annex XVI							
Conc	clusions								
Oil typ	e declared by trader: 'Virgin	Olive Oil'							
The conformity check is compliant/non-compliant Compliant Non-compliant									
If not c	If not compliant, please explain why								
Signed							Laboratory Stam	p	
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.