

RPA Olive Oil Inspection Laboratory Analysis Form – If declared as Virgin Olive Oil								НС	G42b
For c	ompletion by the RPA Contra	acted Lab	orator	у					
Type of analysis			Primary	Counter	Inspection re	eference numb	per		
Lab reference number			Date of bottling (if known)						
Date sample received					Date sample	Date sample opened (chemical analysis)			
Date s	sample opened (organoleptic a	nalysis)			Date by whic	ch all tests con	npleted		
receiv	he sample (and associated repred in a box/container with an ken seal?		′es	☐ No	opening syst		ack fitted with an o longer be sealed Yes ned?	☐ No	,
	Test type	Metho withir Regulat 2568/9	n ion	Specification limit / requirement*	Measurement uncertainty (tolerance)	Date of analysis	Result	Outc	come Fail
	Fatty acid ethyl esters (FAEEs) mg/kg	Annex XX		lot applicable					
	Acidity (%)	Annex II	≤	2.0					
	Peroxide mEq O ₂ /kg	Annex III	≤	20					
	Waxes (mg/kg)	Annex IV	′ C	C42+C44+C46 ≤ 150					
	2-glyceril monopalmitate (%)	Annex VI	ıı a ≤	0.9 if total palmitic cid % ≤ 14 %. 1.0 if total palmitic cid % > 14 %					
	Stigmastadienes mg/kg	Annex X\	VII ≤	0.05					
	Difference ECN42 (HPLC) and ECN42 (theoretical calculation)	Annex X\	VIII ≤	0.2					

	Test type	Method within Regulation 2568/91	Specification limit / requirement*	Measurement uncertainty (tolerance)	Date of analysis	Result	Outcome	
							Pass	Fail
	K ₂₃₂	Annex IX	≤ 2.60					
	K ₂₆₈ or K ₂₇₀	Annex IX	≤ 0.25					
	Delta K	Annex IX	≤ 0.01					
	Organoleptic evaluation: Median defect (Md)	Annex XII	Md ≤ 3.5					**
	Organoleptic evaluation: Fruity median (Mf)	Annex XII	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					
	Myristic (%)	-Annex X	≤ 0.03					
Fatty acid composition	Linolenic (%)		≤ 1.00					
aci ositi	Arachidic (%)		≤ 0.60					
atty	Eicosenoic (%)		≤ 0.40					
E S	Behenic (%)		≤ 0.20					
	Lignoceric (%)		≤ 0.20					
	Total transoleic isomers (%)		≤ 0.05					
	Total translinoleic + translinolenic isomers (%)		≤ 0.05					
	Cholesterol (%)	- Annex V	≤ 0.5					
E	Brassicasterol (%)		≤ 0.1					
Sterols composition	Campesterol (%)		≤ 4.0					
Stel	Stigmasterol(%)		< Campesterol					
9	App B-sitosterol (%)		≥ 93.0					
	Delta-7-stigmastenol (%)		≤ 0.5					
	Total sterols (mg/kg)		≥ 1 000					
	Erythrodiol and uvaol (%)		≤ 4.5					

	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								
tional	Olive oil residue %	Annex XV								
Addi:	lodine value	Annex XVI								
Conclusions										
Oil type declared by trader: 'Virgin Olive Oil'										
The co	onformity check is compliant/n	on-compliant	Compliant [Compliant Non-compliant						
If not o	If not compliant, please explain why									
Signed						La	boratory 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.