24 CHATHAM PLACE, BRIGHTON, BN1 3TN (UK)
TEL. (UK) 0845 310 8066 International Tel. +44 1273 746505
EMAIL: info@nhrorganicoils.com Web Site: www.nhrorganicoils.com

Certificate of Analysis Sheet
Organic Virgin Olive Oil (Olea europea)

Product Name	Organic Virgin Olive Oil CP FG				
Customer	-				
Batch	091017-2	Product Code	-	Date	05/10/2017

TEST RESULTS

ANALYTICAL TEST	SPECIFICATION RANGE	RESULT
Appearance	Clear liquid natural green	Conforms
Odour	Characteristic	Conforms
Relative Density @ 20°C (g/ml)	0.910 – 0.920	0.911
Peroxide value (Meq/kg)	≤ 20.0	4.35 *(at time of production analysis)*
Free Fatty Acid (% as Oleic)	≤ 1.5	0.26
Acid Value (mgKOH/g)		0.52
K_{232} (%)	≤ 2.5	1.41
K_{270} (%)	≤ 0.22	0.13
Cholesterol	≤ 0.5	0.1
Brasicasterol	≤ 0.1	≤ 0.1
Campesterol	≤ 4.0	2.8
Stigmasterol	≤ Campesterol	1.1
Beta- Sitosterol	≥ 93.0	95.4
Delta – 7 Stigmasterol	≤ 0.5	Not determined
Total Sterols (MG/KG)	> 1000	Not determined
Eritrodial & Uavol (%)	≤ 4.5	Not determined
Fatty Acid Profile (%)		
C 14:0 Myristic Acid	≤ 0.05	0.01
C 16:0 Palmitic Acid	7.0 – 20.0	10.53
C 16:1 Palmitoleic Acid	≤ 4.0	0.81
C 18:0 Stearic Acid	0.5 – 5.0	3.06
C 18:1 Oleic Acid	55.0 – 85.0	78.7
C 18:2 Linoleic Acid	3.5 – 21.0	5.26
C 18:3 Alpha Linolenic	≤ 1.0	0.67
C 20:0 Arachidic Acid	≤ 0.6	0.37
C 20:1 Eicosenoic Acid	≤ 1.0	0.25
C 22:0 Behenic Acid	≤ 0.2	0.10

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STORAGE

Shelf life of this product is influenced by many conditions of which temperature, exposure to light / air and general good storage are the major factors. Material stored in adverse conditions may deteriorate much faster. Our suggested "Re-test" date shown on this certificate reflects a minimum period in which we would expect product to remain in good usable conditions if stored as recommended. Thereafter its continued shelf life may be very much longer and we advise re-test at the indicated date and then every 3-6 months up to a suggested commercial expiry date as shown below. The expiry date is subjective and should be controlled by QC/QA. Typical indicators of re-test failure would be changes in organoleptic properties (clarity / colour / sediment / haze / off odour etc) Such changes may be gradual and slight and the commercial expiry date is intended to reflect a viable maximum proposal subject to earlier re-test approvals

STABILITY

Date of packing:	**10/17**
Re-test date:	**04/19**
Commercial expiry date:	**10/19**