

## TEST REPORT No. 2314076

Monopoli, 22/06/2023

Sample reception 12/06/2023

Analysis starting date 12/06/2023

CUSTOMER

**ALONSO OLIVE OIL**  
Tucapel 296, 2 piso  
Ñuñoa, Santiago

### Description declared:

Delivered by: DHL AWB: 1182302052

Sample description: Aceite de Oliva Extra Virgen - ALONSO - Monovarietal CORATINA - Cosecha 2023.

Seal: Hermetically sealed original dark glass bottle

Sampling procedure: By the Customer

Quantity of sample: 2 x 250 ml

Return of sample: No

TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
<b>ORGANOLEPTIC CHARACTERISTICS</b>											
APPEARANCE (*)	<b>Limpid</b>						220-CH-3			19/06/2023	A
COLOUR (*)	<b>Yellow</b>						220-CH-3			19/06/2023	A
SMELL (*)	<b>Typical</b>						220-CH-3			19/06/2023	A
TASTE (*)	<b>Typical</b>						220-CH-3			19/06/2023	A
DEFECTS (*)	<b>Absent</b>						220-CH-3			19/06/2023	A
<b>ORGANOLEPTIC EVALUATION</b>											
Mediana del difetto/Fehlermedian/Defects median (*)	<b>0</b>						35885	0 <sup>(1)</sup>		19/06/2023	LE
CVr % (*)	<b>0</b>						35885	0 <sup>(1)</sup>		19/06/2023	LE
Mediana del fruttato/Fruchtigkeits-median/Fruity median (*)	<b>4,5</b>						35885	>0,0 <sup>(1)</sup>		19/06/2023	LE
Mediana dell'amaro/Bitter-median (*)	<b>4,3</b>						35885			19/06/2023	LE
Mediana del piccante/Scharf-median/Pungent median (*)	<b>4,7</b>						35885			19/06/2023	LE
<b>FREE FATTY ACIDS</b>	<b>0,13</b>	±0,02	% Oleic Acid				21-C	0,80 <sup>(1)</sup>	M21	13/06/2023	A
<b>MOISTURE AND VOLATILE MATTER</b>	<b>0,09</b>	±0,01	%				06B-C	0,2 <sup>(1)</sup>		15/06/2023	A
<b>INSOLUBLE IMPURITIES</b>	<b>0,04</b>	±0,01	% by weight				16B-C	0,10 <sup>(1)</sup>		15/06/2023	A
<b>PEROXIDE VALUE</b>	<b>4,0</b>	±0,2	meq O2/kg oil				02B2-C	20,0 <sup>(1)</sup>		13/06/2023	A
<b>SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET</b>											
K232	<b>1,73</b>	±0,02					10B-C	2,50 <sup>(1)</sup>		13/06/2023	A
K268	<b>0,192</b>	±0,002					10B-C	0,22 <sup>(1)</sup>		13/06/2023	A
Delta K	<b>-0,005</b>	±0,002					10B-C	0,01 <sup>(1)</sup>		13/06/2023	A
<b>SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET</b>											
K232	<b>1,78</b>	±0,02					10B-C	2,50 <sup>(1)</sup>		13/06/2023	A
K270	<b>0,181</b>	±0,002					10B-C	0,22 <sup>(1)</sup>		13/06/2023	A
Delta K	<b>-0,006</b>	±0,002					10B-C	0,01 <sup>(1)</sup>	11C	13/06/2023	A
<b>ALKYL ESTERS (Fatty Acids Methyl and Ethyl Esters)</b>											
Total methyl esters	<b>1</b>	±1	mg/kg			1	31B-C			15/06/2023	A
Total ethyl esters	<b>ND</b>		mg/kg			1	31B-C	35 <sup>(1)</sup>		15/06/2023	A
Total methyl and ethyl esters	<b>1</b>	±1	mg/kg			1	31B-C			15/06/2023	A
<b>FATTY ACIDS METHYL ESTERS</b>											
C12:0 - Lauric acid	<b>ND</b>		%				07B-C			14/06/2023	A

Continued...

## TEST REPORT No. 2314076

Monopoli, 22/06/2023

Sample reception 12/06/2023

Analysis starting date 12/06/2023

CUSTOMER

**ALONSO OLIVE OIL**  
**Tucapel 296, 2 piso**  
**Ñuñoa, Santiago**
**Description declared:**

Delivered by: DHL AWB: 1182302052

Sample description: Aceite de Oliva Extra Virgen - ALONSO - Monovarietal CORATINA - Cosecha 2023.

Seal: Hermetically sealed original dark glass bottle

Sampling procedure: By the Customer

Quantity of sample: 2 x 250 ml

Return of sample: No

TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
C14:0 - Myristic acid	<b>0,01</b>	±0,01	%				07B-C	0,03 <sup>(1)</sup>		14/06/2023	A
C16:0 - Palmitic acid	<b>10,62</b>	±0,60	%				07B-C	7,00;20,00 <sup>(1)</sup>		14/06/2023	A
C16:1 - Palmitoleic acid	<b>0,39</b>	±0,04	%				07B-C	0,30;3,50 <sup>(1)</sup>		14/06/2023	A
C17:0 - Heptadecanoic acid	<b>0,05</b>	±0,01	%				07B-C	0,40 <sup>(1)</sup>		14/06/2023	A
C17:1 - Heptadecenoic acid	<b>0,08</b>	±0,01	%				07B-C	0,60 <sup>(1)</sup>		14/06/2023	A
C18:0 - Stearic acid	<b>2,20</b>	±0,16	%				07B-C	0,50;5,00 <sup>(1)</sup>		14/06/2023	A
C18:1 - Oleic acid	<b>78,41</b>	±3,25	%				07B-C	55,00;85,00 <sup>(1)</sup>		14/06/2023	A
C18:2 - Linoleic acid	<b>6,33</b>	±0,38	%				07B-C	2,50;21,00 <sup>(1)</sup>		14/06/2023	A
C20:0 - Arachidic acid	<b>0,43</b>	±0,04	%				07B-C	0,60 <sup>(1)</sup>		14/06/2023	A
C18:3 - Linolenic acid	<b>0,84</b>	±0,07	%				07B-C	1,00 <sup>(1)</sup>		14/06/2023	A
C20:1 - Eicosenoic acid	<b>0,45</b>	±0,04	%				07B-C	0,50 <sup>(1)</sup>		14/06/2023	A
C22:0 - Behenic acid	<b>0,13</b>	±0,01	%				07B-C	0,20 <sup>(1)</sup>		14/06/2023	A
C22:1 - Erucic acid	<b>ND</b>		%				07B-C			14/06/2023	A
C24:0 - Lignoceric acid	<b>0,06</b>	±0,01	%				07B-C	0,20 <sup>(1)</sup>		14/06/2023	A
<b>TRANS FATTY ACIDS CONTENT</b>											
C18:1 - (Elaidinic)	<b>0,02</b>	±0,01	%				07B-C	0,05 <sup>(1)</sup>		14/06/2023	A
C18:2 + C18:3	<b>0,01</b>	±0,01	%				07B-C	0,05 <sup>(1)</sup>		14/06/2023	A
<b>TRIGLYCERIDES WITH ECN42, in %</b>											
L.L.L.	<b>0,07</b>		%				09B-C			14/06/2023	A
O.L.Ln	<b>0,18</b>		%				09B-C			14/06/2023	A
P.L.Ln	<b>0,04</b>		%				09B-C			14/06/2023	A
Sum ECN-42 HPLC	<b>0,29</b>		%				09B-C			14/06/2023	A
Theoretical ECN-42	<b>0,34</b>		%				09B-C			14/06/2023	A
Difference between actual and theoretical content of triacylglycerols with ECN42	<b>0,05</b>		%				09B-C	0,20 <sup>(1)</sup>		14/06/2023	A
<b>2-GLYCERYL MONOPALMITATE</b>	<b>0,6</b>	±0,1	%				08B-C		2P	16/06/2023	A
<b>STEROLS AND TRITERPENE ALCOHOLS</b>											
Cholesterol	<b>0,1</b>	±0,1	%			0,1	05B-C	0,5 <sup>(1)</sup>		13/06/2023	A
Brassicasterol	<b>ND</b>		%			0,1	05B-C	0,1 <sup>(1)</sup>		13/06/2023	A
24-Methylenecholesterol	<b>0,1</b>	±0,1	%			0,1	05B-C			13/06/2023	A
Campesterol	<b>3,6</b>	±0,1	%			0,1	05B-C	4,0 <sup>(1)</sup>		13/06/2023	A
Campestanol	<b>0,2</b>	±0,1	%			0,1	05B-C			13/06/2023	A
Stigmasterol	<b>0,4</b>	±0,1	%			0,1	05B-C			13/06/2023	A
Delta-7-Campesterol	<b>ND</b>		%			0,1	05B-C			13/06/2023	A

Continued...

## TEST REPORT No. 2314076

Monopoli, 22/06/2023

**Sample reception** 12/06/2023

**Analysis starting date** 12/06/2023

CUSTOMER

**ALONSO OLIVE OIL**  
**Tucapel 296, 2 piso**  
**Ñuñoa, Santiago**
**Description declared:**

Delivered by: DHL AWB: 1182302052

Sample description: Aceite de Oliva Extra Virgen - ALONSO - Monovarietal CORATINA - Cosecha 2023.

Seal: Hermetically sealed original dark glass bottle

Sampling procedure: By the Customer

Quantity of sample: 2 x 250 ml

Return of sample: No

TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
Delta-5,23-Stigmastadienol	ND		%		0,1		05B-C			13/06/2023	A
Clerosterol	1,0	±0,1	%		0,1		05B-C			13/06/2023	A
Betastosterol	86,1	±1,0	%		0,1		05B-C			13/06/2023	A
Sitostanol	2,6	±0,1	%		0,1		05B-C			13/06/2023	A
Delta-5-Avenasterol	4,8	±0,1	%		0,1		05B-C			13/06/2023	A
Delta-5,24-Stigmastadienol	0,6	±0,1	%		0,1		05B-C			13/06/2023	A
Delta-7-Stigmastenol	0,2	±0,1	%		0,1		05B-C	0,5 <sup>(1)</sup>		13/06/2023	A
Delta-7-Avenasterol	0,3	±0,2	%		0,1		05B-C			13/06/2023	A
TOTAL BETASITOSTEROL	95,1	±0,3	%		0,1		05B-C	≥93,0 <sup>(1)</sup>		13/06/2023	A
TOTAL STEROLS CONTENT	1267	±64	mg/kg		5		05B-C	≥1000 <sup>(1)</sup>		13/06/2023	A
ERYTHRODIOL AND UVAOL	2,4	±0,6	%				05B-C	4,5 <sup>(1)</sup>		13/06/2023	A
<b>WAXES (C42+C44+C46)</b>	<b>18,2</b>	±0,6	mg/kg		5		03B-C	150 <sup>(1)</sup>		15/06/2023	A
<b>STIGMASTADIENES</b>	<b>0,01</b>	±0,01	mg/kg		0,01		14B-C	0,05 <sup>(1)</sup>		15/06/2023	A
<b>BIOPHENOLS</b>											
Total Polyphenols (as tyrosol)	487		mg/kg		30		26B-C			16/06/2023	A
Hydroxy-tyrosol (3,4 DHPEA) (*)	< 3		mg/kg		3		26B-C			16/06/2023	A
Tyrosol (p, HPEA) (*)	< 3		mg/kg		3		26B-C			16/06/2023	A
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA) (*)	52		mg/kg		3		26B-C			16/06/2023	A
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA) (*)	81		mg/kg		3		26B-C			16/06/2023	A
Lignans (*)	107		mg/kg		3		26B-C			16/06/2023	A
Oleuropein aglycon (3,4 DHPEA-EA) (*)	75		mg/kg		3		26B-C			16/06/2023	A
Ligstroside aglycon (p, HPEA-EA) (*)	32		mg/kg		3		26B-C			16/06/2023	A
<b>SAPONIFICATION VALUE (*)</b>	<b>192,2</b>		mg di KOH/g				13263-CH-9			15/06/2023	A
<b>REFRACTIVE INDEX nD 25°C</b>	<b>1,4671</b>	±0,0008					13262-CH-9			15/06/2023	A
<b>ARSENIC</b>	ND		mg/kg		0,01		MI_C13			15/06/2023	B
<b>IRON</b>	ND		mg/kg		0,1		28-C	3,0 <sup>(1)</sup>		15/06/2023	B
<b>LEAD</b>	ND		mg/kg		0,01		27-C			15/06/2023	B
<b>COPPER</b>	ND		mg/kg		0,02		28-C	0,1 <sup>(1)</sup>		15/06/2023	B

Continued...

## TEST REPORT No. 2314076

Monopoli, 22/06/2023

Sample reception 12/06/2023

Analysis starting date 12/06/2023

CUSTOMER

ALONSO OLIVE OIL  
Tucapel 296, 2 piso  
Ñuñoa, Santiago**Description declared:**

Delivered by: DHL AWB: 1182302052

Sample description: Aceite de Oliva Extra Virgen - ALONSO - Monovarietal CORATINA - Cosecha 2023.

Seal: Hermetically sealed original dark glass bottle

Sampling procedure: By the Customer

Quantity of sample: 2 x 250 ml

Return of sample: No

## STATEMENT OF CONFORMITY:

The chemical parameters verified have values complying with Olive Oil Council Trade Standard COI/T.15/NC No 3/Rev. 19 November 2022 for the product category "Extra Virgin Olive Oil".

The Panel Test performed according to the method COI/T.20/Doc. No 15/Rev. 10 2018 highlighted that the oil analyzed complies with the product category "Extra Virgin Olive Oil".

NOTE: This is to certify that the organoleptic characteristics assessment is carried out by the CIBI Bari Panel Group - Italian Organic Consortium - Recognized by Ministry of Agricultural, Food and Forestry Policies (Decree n.2359 of 04/04/2016) and the related results are included in this Test Report.

**References for limits**<sup>(1)</sup> COI/T.15/NC No 3/Rev. 19 November 2022

Analysis performed at:

A: Via Vecchia Ospedale, 11 - 70043 Monopoli (BA)

LE: Test carried out at another testing laboratory

B: Via San Donato, 25 - 70043 Monopoli (BA)

\*: TEST NOT ACCREDITED BY ACCREDIA

**Legend**

ND: It indicates that the analyte results as "Not Detected" through the analysis performed with the specified method or "&lt;LOD" where it is indicated

M21 = The cold solvent method using indicator has been applied for the free acidity determination except for the hard fats for which the hot ethanol method using indicator method has been used.

11C = In accordance with the official method, result should be considered as absolute value.

2P = Content of 2-glycerol monopalmitate:

if C:16:0 &lt;= 14,0%; 2P &lt;= 0,9%

if C:16:0 &gt; 14,0%, 2P &lt;= 1,0%

U: Extended uncertainty, expressed in the same units of measurement as the result, calculated by using a coverage factor  $K = 2$  (unless otherwise specified) for assuring a confidence level close to 95%; otherwise, for microbiological tests and for airborne asbestos fibers tests, a confidence interval at the 95% probability level. For microbiological tests, a result derived from a count on the sample, on the initial suspension or on the first dilution between 4 and 9 (included) is considered "estimated". Food: for quantitative microbiological tests, the expanded measurement uncertainty is reported, estimated according to ISO 19036 as standard uncertainty multiplied by a coverage factor  $k = 2$  and an approximate level of confidence of 95%. The combined standard uncertainty is assumed to be equal to the intra-laboratory reproducibility standard deviation. Water: for quantitative microbiological tests, the confidence interval of the result calculated as indicated in the ISO 8199 standard is reported. LOD: Limit of Detection, defined as the lowest concentration of the analyte in a sample that can be detected, but not quantified, under the specified conditions; expressed in the test report as "ND". LOQ: Limit of Quantitation, the lowest concentration of the analyte in a sample that can be determined, with acceptable precision and accuracy. R%: Average percentage recovery (it is not used to correct the analytical data on pesticides, metals and mycotoxins). En: Revision "n" of the Test Report which identifies the Amendment. The amendment replaces and cancels all previous versions of the Test Report.

Continued...

## TEST REPORT No. 2314076

Monopoli, 22/06/2023

Sample reception 12/06/2023

Analysis starting date 12/06/2023

CUSTOMER

ALONSO OLIVE OIL  
Tucapel 296, 2 piso  
Ñuñoa, Santiago**Description declared:**

Delivered by: DHL AWB: 1182302052

Sample description: Aceite de Oliva Extra Virgen - ALONSO - Monovarietal CORATINA - Cosecha 2023.

Seal: Hermetically sealed original dark glass bottle

Sampling procedure: By the Customer

Quantity of sample: 2 x 250 ml

Return of sample: No

## Methods:

02B2-C = ISO 3960:2017  
03B-C = AOCS Ch 8-02:2017  
05B-C = COI/ T.20/ Doc. No 30/Rev. 2 2017  
06B-C = ISO 662:2016  
07B-C = AOCS Ce 2-66 2017 + AOCS Ce 1a-13 2017  
08B-C = COI/T.20/Doc. n. 23/Rev.1 2017  
09B-C = COI/T.20 Doc. n. 20/Rev.4 2017  
10B-C = AOCS Ch 5-91:2017  
13262-CH-9 = ISO 6320:2017  
13263-CH-9 = ISO 3657:2002  
14B-C = ISO 15788-1:1999  
16B-C = ISO 663:2017  
21-C = ISO 660:2020  
220-CH-3 = Visivo, Olfattivo, Tattile - Visual, Olfactory, Tactile  
26B-C = COI/T.20/Doc. n. 29/Rev.2 2022  
27-C = UNI EN ISO 12193:2004  
28-C = UNI EN ISO 8294:1999  
31B-C = COI/T.20/Doc. n. 28/Rev.2 2017  
35885 = COI/T.20/Doc. n. 15/Rev. 10 2018  
MI\_C13 = MI/C13 r01 2021

Chemist

dr. Arianna Luisi



"Chemiservice" General Manager

dr. Valentina Cardone



The description of the sample and/or any other references to the same are provided by the client. Analytical results shown in this test report refer uniquely to the sample tested. Where the sample has been provided by the customer, the results is referred to the sample as received. A partial reproduction of this document should be authorized by written approval from our Laboratory. If a statement of conformity with a specification or standard is reported, unless the decision norm is already contained in this specification or standard, or except for specific requests of the Customer, the Laboratory adopts as decision rule the direct comparison with the limit without considering measurement uncertainty. All the documents useful for the traceability of analytical results is kept for four years in our archive.

Test report digitally signed and valid to all intents and purposes of law within the meaning of applicable legislation.

END OF TEST REPORT