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P. IVA IT04262080726 • C. Sociale € 89.000,00 i.v. • C.F. e R.I. C.C.I.A.A. BA 04262080726

Provisional Test Report No. 2632450

Monopoli, 13/11/2026

Acceptance Date: 09/11/2026

Analysis starting date 09/11/2026

Customer
OLIVOTTO S.r.l.s.
Largo Ungaretti, 3A
20020 ARESE MI

Sample arrival date 09/11/2026
Sample description: Extra Virgin Olive Oil - Olivottoil 27 Edition - Tank 26
Packaging: Hermetically sealed non-original dark glass bottle
Sampling procedure: By the Customer (~)
Quantity of sample: 100 ml + 250 ml
(~): Information provided by the Customer

FREE FATTY ACIDS	**0,16**	±0,02	% Oleic Acid				01-C	0,80 (15)		12/11/2026	A
PEROXIDE VALUE	**4,3**	±0,7	meq O2/kg oil				02-C	20,0 (15)		12/11/2026	A
SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (ISOOCTANE)											
K232	**1,69**	±0,15					10-C	2,50 (15)		12/11/2026	A

Continued...

ANALYST MEMBER FOSFA INTERNATIONAL

AOCS APPROVED CHEMIST 2025–2026

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Iscrizione nell'Elenco della REGIONE PUGLIA (art. 6 del Reg Regionale 10 gennaio 2006, n. 1) dei Laboratori non annessi alle Industrie Alimentari che effettuano analisi nell'ambito delle procedure di autocontrollo (Numero di Registrazione 10P). - Operante secondo la norma UNI CEI EN ISO/IEC 17025 - Operating in according with ISO/IEC 17025 standard.

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Analysis starting date 09/11/2026

Customer
OLIVOTTO S.r.l.s.
Largo Ungaretti, 3A
20020 ARESE MI

Sample arrival date 09/11/2026
Sample description: Extra Virgin Olive Oil - Olivottoil 27 Edition - Tank 26 - Sample A (~)
Packaging: Hermetically sealed non-original dark glass bottle
Sampling procedure: By the Customer (~)
Quantity of sample: 100 ml + 250 ml
(~): Information provided by the Customer

TEST NAME	Result	U	U.M.	LOD	LOQ	R %	Method	Limit value	Legend	Finishing date of analysis	Seat
K268	**0,119**	±0,007					10-C	0,22 (15)		12/11/2026	A
Delta K	**-0,0036**	±0,001					10-C	0,01 (15)	11C	12/11/2026	A
FATTY ACIDS METHYL ESTERS											
C14:0 - Myristic acid	**0,01**	±0,01	%				07-C	0,03 (15)		12/11/2026	A
C16:0 - Palmitic acid	**11,04**	±1,10	%				07-C	7,00;20,00 (15)		12/11/2026	A
C16:1 - Palmitoleic acid	**0,47**	±0,07	%				07-C	0,30;3,50 (15)		12/11/2026	A
C17:0 - Heptadecanoic acid	**0,04**	±0,01	%				07-C	0,40 (15)		12/11/2026	A
C17:1 - Heptadecenoic acid	**0,06**	±0,02	%				07-C	0,60 (15)		12/11/2026	A
C18:0 - Stearic acid	**2,63**	±0,21	%				07-C	0,50;5,00 (15)		12/11/2026	A
C18:1 - Oleic acid	**75,85**	±1,52	%				07-C	55,00;85,00 (15)		12/11/2026	A
C18:2 - Linoleic acid	**8,15**	±0,33	%				07-C	2,50;21,00 (15)		12/11/2026	A
C20:0 - Arachidic acid	**0,44**	±0,09	%				07-C	0,60 (15)		12/11/2026	A
C18:3 - Linolenic acid	**0,77**	±0,08	%				07-C	1,00 (15)		12/11/2026	A
C20:1 - Eicosenoic acid	**0,38**	±0,08	%				07-C	0,50 (15)		12/11/2026	A
C22:0 - Behenic acid	**0,11**	±0,04	%				07-C	0,20 (15)		12/11/2026	A
C22:1 - Erucic acid	**ND**		%				07-C			12/11/2026	A
C24:0 - Lignoceric acid	**0,05**	±0,05	%				07-C	0,20 (15)		12/11/2026	A
TRANS FATTY ACIDS CONTENT											
C18:1 - (Elaidinic)	**0,02**	±0,02	%				07-C	0,05 (15)		12/11/2026	A
C18:2 + C18:3	**0,01**	±0,02	%				07-C	0,05 (15)		12/11/2026	A
BIOPHENOLS											
Total Polyphenols (as tyrosol)	**723**	±202	mg/kg		30		26-C			13/11/2026	A
Hydroxy-tyrosol (3,4 DHPEA) (*)	**3**		mg/kg		3		26-C			13/11/2026	A
Tyrosol (p, HPEA) (*)	**3**		mg/kg		3		26-C			13/11/2026	A
TOCOPHEROL AND TOCOTRIENOL CONTENT											
Alpha-Tocopherol	**349**	±52	mg/kg		3		44-C			13/11/2026	A
Beta-tocopherol	**4**	±1	mg/kg		3		44-C			13/11/2026	A

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Analysis starting date 09/11/2026

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Largo Ungaretti, 3A
20020 ARESE MI

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Sampling procedure: By the Customer (~)
Quantity of sample: 100 ml + 250 ml
(~): Information provided by the Customer

TEST NAME	Result	U	U.M.	LOD	LOQ	R %	Method	Limit value	Legend	Finishing date of analysis	Seat
Gamma-tocopherol	**17**	±3	mg/kg		3		44-C			13/11/2026	A
Delta-tocopherol	**<3**		mg/kg		3		44-C			13/11/2026	A
Alpha-Tocotrienol (*)	**<3**		mg/kg		3		44-C			13/11/2026	A
Beta-tocotrienol (*)	**<3**		mg/kg		3		44-C			13/11/2026	A
Gamma-tocotrienol (*)	**<3**		mg/kg		3		44-C			13/11/2026	A
Delta-tocotrienol (*)	**<3**		mg/kg		3		44-C			13/11/2026	A
TOTAL TOCOPHEROLS	**370**	±67	mg/kg		3		44-C			13/11/2026	A
Total Tocotrienols (*)	**<3**		mg/kg		3		44-C			13/11/2026	A
Total Tocopherol+Tocotrienol (*)	**370**	±67	mg/kg		3		44-C			13/11/2026	A

STATEMENT OF CONFORMITY:

The chemical parameters verified have values complying with Annex I of the Commission Delegated Regulation (EU) 2022/2104 of 29/07/2022 for the product category "Extra Virgin Olive Oil".

References for limits

15 Commission Delegated Regulation (EU) 2022/2104 of 29/07/2022, Annex I and s.m.

Analysis performed at:

A: Via Vecchia Ospedale, 11 - 70043 Monopoli BA

Legend

*: TEST NOT ACCREDITED BY ACCREDIA

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.

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

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

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Methods
02-C = COI/T.20/Doc. No 35/Rev.1 2017
10-C = COI/T.20/Doc. No 19/Rev. 5 2019
01-C = COI/T.20/Doc. No 34/Rev. 1 2017
26-C = COI/T.20/Doc. n. 29/Rev.2 2022 (Method 1)
07-C = COI/T.20/Doc. No 33/Rev.1 2017
30-C = UNI EN 15662:2018
44-C = ISO 9936:2016

Chemist
dr. Vittorio Colonna
Ordine dei Chimici Bari 699A

"Chemiservice" General Manager
dr. Valentina Cardone

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.

This document does not constitute or replace the Test Report and is for internal use only.

END OF TEST REPORT

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