AGRICULTURAL/BULK DIVISION NEW ORLEANS, LA

NOAB01-17179.9477

## ANALYSIS REPORT

SUBMITTED BY:

DOMINIC SPEDALIERE / MARKAR LTD.

MARKS/REFERENCES:

**NO MARKS** 

EXTRA VIRGIN OLIVE OIL

## NUTRITIONAL VALUES PER SERVING:

	SERVING SIZE, 15 ML.
Calories	135
Fat, gms.	14
Saturated Fat	2
Carbohydrates, gms	0
Dietary Fiber, gms	0
Sodium, mg	0
Protein, gms	0
Cholesterol, mg	0
Trans Fatty Acids, gms	0
Sugars, gms	0
Moisture, gms	0
Ash, mg	0
Calcium, mg	0.3
Vitamins: A, IU	70
D, IU	30
E, IU	510
K, mcg	35

Above results are based upon sample submitted to ITS CALEB BRETT New Orleans Laboratory, for analysis. Any sample identification is reported as submitted and is not verified by ITS CALEB BRETT New Orleans Laboratory as a representative sample. Sample will be retained for a period of 90 days.

ITS CALEB BRETT

Wayne Emmons

Laboratory Director/Agri Technical Services

New Orleans, Louisiana



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Sample was submitted for analysis, results as follows:

<b>METHOD</b>	<b>TEST</b>			RESULT, %	
NFT 60-204	Free Fatty Acid, wt. %			0.24	
IUPAC 2.501	Peroxide Value			15.40	
UV	Specific Extinction				
	232	nm		2.12	
	270	nm		0.16	
HPLC	Tocopherols:, ppm			•	
	DEI	<b>.TA</b>			
	GAI	MMA			
	ALF	PHA		130	
HPLC	Triglycerides:, % E	NC 42			
	AC	ΓUAL		0.31	
	THE	EORETIC	CAL	0.40	
	DIF	<b>FEREN</b>	CE	0.09	
ORGANOLEPTIC *Typical, fruity	Flavor			<b>*</b> >6.5	
IȘO 5508	Fatty Acid Profile:	, %	Result		Res
	•	C14		C18-2	8.
	•	C16	13.3	C20	0.
		01/1	1.0	O10 2	Λ.

ISO 5508	Fatty Acid Profile:, %	Result		<u>Result</u>
•	C14		C18-2	8.7
	C16	13.3	C20	0.5
	C16-1	1.2	C18-3	0.6
	C17	< 0.1	C20-1	0.2
	C17-1	0.1	C22	0.1
	C18	3.2	OTHER	0.3
	C18-1	71.7	TRANS	< 0.03

**ANALYSIS REPORT - Continued:** 

Page 2 of 2

NOAB01-17179.9477

<b>METHOD</b>	TEST	RESULT, %
COI/T-20/#10	Sterols, % of Total	**
	Cholesterol	0.2
	Brassicasterol	< 0.1
	Campesterol	3.3
	Stigmasterol	1.1
	Clerosterol	0.9
	B-Sitosterol	80.3
	Sitostanol	1.2
	D5-Avenasterol	12.4
	D7-Stigmasterol	0.1
	D7-Avenasterol	0.5
	Apparent B-Sitosterol	94.8
	Total Sterols, ppm	1,198

Based on the above analysis, this product is consistent with the grade of Extra Virgin Olive Oil.

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