

PROVISIONAL TEST REPORT 2610705

Monopoli, 21/04/2026

Data acceptance: 15/04/2026

Analysis starting date 15/04/2026

CUSTOMER
C.U.FR.OL. - s.r.l.
S.S. Flaminia Km. 135
06049 SPOLETO PG

Sample arrival date 27/02/2026

Client sample code: LB1.63.EP (-)

Label: Extra Virgin Olive Oil Monovarietale 100% Italian from olives cultivated and milled in Italy - TERRE FRANCESCANE
 LECCINO - Best before: 03.03.2028 LB1.63.EP - Packaged by: C.U.FR.OL. srl S.S. Flaminia km 135 06049 Spoleto (PG) Italia
 (-)

Seal: Hermetically sealed original dark glass bottle

Sampling procedure: By the Customer (-)

Quantity of sample: 500 ml

(-): Information provided by the Customer

TEST NAME	RESULT	U	U.M.	LOD	LOG	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
FREE FATTY ACIDS	0,34	±0,01	% Oleic Acid				01-C	0,80 ⁽¹⁾		16/04/2026	A
PEROXIDE VALUE	9,7	±1,6	meq O2/kg oil				02-C	20,0 ⁽¹⁾		16/04/2026	A
SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (CYCLOHEXANE)											
K232	2,19	±0,15					10-C	2,50 ⁽¹⁾		16/04/2026	A
K270	0,153	±0,009					10-C	0,22 ⁽¹⁾		16/04/2026	A
Delta K	-0,002	±0,001					10-C	0,01 ⁽¹⁾		16/04/2026	A
ALKYL ESTERS (Fatty Acids Methyl and Ethyl Esters)											
Total methyl esters	6	±1	mg/kg		1		31-C			17/04/2026	A
Total ethyl esters	6	±1	mg/kg		1		31-C	35 ⁽¹⁾		17/04/2026	A
Total methyl and ethyl esters	12	±1	mg/kg		1		31-C			17/04/2026	A
FATTY ACIDS METHYL ESTERS											
C14:0 - Myristic acid	0,01	±0,01	%				07-C	0,03 ⁽¹⁾		17/04/2026	A
C16:0 - Palmitic acid	12,81	±1,28	%				07-C	7,00;20,00 ⁽¹⁾		17/04/2026	A
C16:1 - Palmitoleic acid	1,03	±0,14	%				07-C	0,30;3,50 ⁽¹⁾		17/04/2026	A
C17:0 - Heptadecanoic acid	0,05	±0,01	%				07-C	0,40 ⁽¹⁾		17/04/2026	A
C17:1 - Heptadecenoic acid	0,09	±0,02	%				07-C	0,60 ⁽¹⁾		17/04/2026	A
C18:0 - Stearic acid	2,68	±0,21	%				07-C	0,50;5,00 ⁽¹⁾		17/04/2026	A
C18:1 - Oleic acid	73,67	±1,47	%				07-C	55,00;85,00 ⁽¹⁾		17/04/2026	A
C18:2 - Linoleic acid	8,00	±0,32	%				07-C	2,50;21,00 ⁽¹⁾		17/04/2026	A
C20:0 - Arachidic acid	0,45	±0,09	%				07-C	0,60 ⁽¹⁾		17/04/2026	A
C18:3 - Linolenic acid	0,71	±0,07	%				07-C	1,00 ⁽¹⁾		17/04/2026	A
C20:1 - Eicosenoic acid	0,30	±0,06	%				07-C	0,50 ⁽¹⁾		17/04/2026	A
C22:0 - Behenic acid	0,14	±0,05	%				07-C	0,20 ⁽¹⁾		17/04/2026	A
C22:1 - Erucic acid	ND		%				07-C			17/04/2026	A
C24:0 - Lignoceric acid	0,06	±0,05	%				07-C	0,20 ⁽¹⁾		17/04/2026	A
TRANS FATTY ACIDS CONTENT											
C18:1 - (Elaidinic)	0,02	±0,02	%				07-C	0,05 ⁽¹⁾		17/04/2026	A
C18:2 + C18:3	0,01	±0,02	%				07-C	0,05 ⁽¹⁾		17/04/2026	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".

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References for limits

⁽¹⁾ 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

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

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.

Methods:

01-C = COI/T.20/Doc. No 34/Rev. 1 2017

02-C = COI/T.20/Doc. No 35/Rev.1 2017

07-C = COI/T.20/Doc. No 33/Rev.1 2017

10-C = COI/T.20/Doc. No 19/Rev. 5 2019

31-C = COI/T.20/Doc. n. 28/Rev.3 2022

Chemist

dr. Chim. Licia Scibetta
Ordine dei Chimici Bari 812A

"Chemiservice" General Manager

dr. Valentina Cardone



ANALYST
MEMBER
FOSFA INTERNATIONAL



Laboratory recognised by the
International Olive Council (IOC)
for the physico-chemical analysis of olive oils
and olive-pomace oils -
Type A: Advanced testing
Type B: Residues and contaminants testing
(01/12/2025 - 30/11/2026)