



## TEST REPORT No. 2610709

Monopoli, 17/04/2026

Acceptance Date: 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: LB3.77.EP (~)

Label: Organic Extra Virgin Olive Oil Product of Italy - TERRE FRANCESCANE BIO - Best before: 03.03.2028 LB3.77.EP C.O.L 25/2026 - 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 | LOQ | R % | Method | Limit value      | Legend | Finishing date of analysis | Seat |
|--|---------------|--------|---------------|-----|-----|-----|--------|------------------|--------|----------------------------|------|
| FREE FATTY ACIDS   | <b>0,32</b>   | ±0,01  | % Oleic Acid  |     |     |     | 01-C   | 0,80 (15)        |        | 16/04/2026                 | A    |
| PEROXIDE VALUE   | <b>10,3</b>   | ±1,8   | meq O2/kg oil |     |     |     | 02-C   | 20,0 (15)        |        | 16/04/2026                 | A    |
| <b>SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (CYCLOHEXANE)</b> |               |        |               |     |     |     |        |                  |        |                            |      |
| K232   | <b>2,16</b>   | ±0,15  |               |     |     |     | 10-C   | 2,50 (15)        |        | 16/04/2026                 | A    |
| K270   | <b>0,136</b>  | ±0,008 |               |     |     |     | 10-C   | 0,22 (15)        |        | 16/04/2026                 | A    |
| Delta K  | <b>-0,003</b> | ±0,001 |               |     |     |     | 10-C   | 0,01 (15)        |        | 16/04/2026                 | A    |
| <b>ALKYL ESTERS (Fatty Acids Methyl and Ethyl Esters)</b>                |               |        |               |     |     |     |        |                  |        |                            |      |
| Total methyl esters  | <b>5</b>      | ±1     | mg/kg         |     | 1   |     | 31-C   |                  |        | 16/04/2026                 | A    |
| Total ethyl esters   | <b>5</b>      | ±1     | mg/kg         |     | 1   |     | 31-C   | 35 (15)          |        | 16/04/2026                 | A    |
| Total methyl and ethyl esters  | <b>10</b>     | ±1     | mg/kg         |     | 1   |     | 31-C   |                  |        | 16/04/2026                 | A    |
| <b>FATTY ACIDS METHYL ESTERS</b>   |               |        |               |     |     |     |        |                  |        |                            |      |
| C14:0 - Myristic acid  | <b>0,01</b>   | ±0,01  | %             |     |     |     | 07-C   | 0,03 (15)        |        | 17/04/2026                 | A    |
| C16:0 - Palmitic acid  | <b>15,39</b>  | ±1,54  | %             |     |     |     | 07-C   | 7,00;20,00 (15)  |        | 17/04/2026                 | A    |
| C16:1 - Palmitoleic acid   | <b>1,80</b>   | ±0,25  | %             |     |     |     | 07-C   | 0,30;3,50 (15)   |        | 17/04/2026                 | A    |
| C17:0 - Heptadecanoic acid   | <b>0,07</b>   | ±0,02  | %             |     |     |     | 07-C   | 0,40 (15)        |        | 17/04/2026                 | A    |
| C17:1 - Heptadecenoic acid   | <b>0,13</b>   | ±0,02  | %             |     |     |     | 07-C   | 0,60 (15)        |        | 17/04/2026                 | A    |
| C18:0 - Stearic acid   | <b>2,72</b>   | ±0,22  | %             |     |     |     | 07-C   | 0,50;5,00 (15)   |        | 17/04/2026                 | A    |
| C18:1 - Oleic acid   | <b>65,93</b>  | ±1,32  | %             |     |     |     | 07-C   | 55,00;85,00 (15) |        | 17/04/2026                 | A    |
| C18:2 - Linoleic acid  | <b>12,32</b>  | ±0,49  | %             |     |     |     | 07-C   | 2,50;21,00 (15)  |        | 17/04/2026                 | A    |
| C20:0 - Arachidic acid   | <b>0,46</b>   | ±0,09  | %             |     |     |     | 07-C   | 0,60 (15)        |        | 17/04/2026                 | A    |
| C18:3 - Linolenic acid   | <b>0,71</b>   | ±0,07  | %             |     |     |     | 07-C   | 1,00 (15)        |        | 17/04/2026                 | A    |
| C20:1 - Eicosenoic acid  | <b>0,25</b>   | ±0,05  | %             |     |     |     | 07-C   | 0,50 (15)        |        | 17/04/2026                 | A    |
| C22:0 - Behenic acid   | <b>0,14</b>   | ±0,05  | %             |     |     |     | 07-C   | 0,20 (15)        |        | 17/04/2026                 | A    |
| C22:1 - Erucic acid  | <b>ND</b>     |        | %             |     |     |     | 07-C   |                  |        | 17/04/2026                 | A    |
| C24:0 - Lignoceric acid  | <b>0,07</b>   | ±0,06  | %             |     |     |     | 07-C   | 0,20 (15)        |        | 17/04/2026                 | A    |

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Seal: Hermetically sealed original dark glass bottle

Sampling procedure: By the Customer (~)

Quantity of sample: 500 ml

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| TEST NAME                        | Result      | U     | U.M. | LOD | LOQ | R % | Method | Limit value | Legend | Finishing date of analysis | Seat |
|----------------------------------|-------------|-------|------|-----|-----|-----|--------|-------------|--------|----------------------------|------|
| <b>TRANS FATTY ACIDS CONTENT</b> |             |       |      |     |     |     |        |             |        |                            |      |
| C18:1 - (Elaidinic)              | <b>0,02</b> | ±0,02 | %    |     |     |     | 07-C   | 0,05 (15)   |        | 17/04/2026                 | A    |
| C18:2 + C18:3                    | <b>0,02</b> | ±0,02 | %    |     |     |     | 07-C   | 0,05 (15)   |        | 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".

## 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

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

## 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  
 07-C = COI/T.20/Doc. No 33/Rev.1 2017  
 31-C = COI/T.20/Doc. n. 28/Rev.3 2022

## 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

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Quantity of sample: 500 ml

(~): Information provided by the Customer

Olive Oil".

Chemist

**dr. Chim. Arianna Luisi**  
Ordine dei Chimici Bari A681

"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.

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

END OF TEST REPORT



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)