



Laboratory recognised by the International Olive Council (IOC) for the physico-chemical analysis of olive oils and olive-pomace oils (Type A) and for the sensory analysis of virgin olive oils (01/12/2024 - 30/11/2025)

Institut za poljoprivredu i turizam



Institute of Agriculture and Tourism



Food Technology and Biotechnology Laboratory
Olive oil test report **408-25**

(sample code)

IPT-7.8-PBL-Ob02-izd.04

Date of sample receipt: 05.11.2025.

Date of issue of the report 10.11.2025.

Customer

Name: **E PLURIBUS UNUM d.o.o.**
Address: **Put za Paleru 16, 52204 Ližnjan**

Sample information ~ (category was declared by the customer; parameters (1)-(8) should be examined to confirm the declared category)

Quality category: **Extra virgin olive oil**

Product name: **"Leccino"**

Description of the sample and the sampling procedure:

The sample was received in a dark glass bottle, 0,25 liter capacity, filled to the top and originally sealed.

~ The laboratory disclaims any responsibility with regard to information received from the customer. The test results and declarations of conformity in this report refer only to the tested sample, but not to the oil from which the sample was made because the laboratory is not responsible for sampling.

Test results

| Quality characteristic (limit values for extra virgin according to EU/IOC) | Result | ± Measurement uncertainty | Unit | Method |
|--|--------|---------------------------|------|--------|
|--|--------|---------------------------|------|--------|

PHYSICO-CHEMICAL TESTING

Date of testing: 6. i 7.11.2025.

| | | | | |
|------------------------------------|--------------------|--|-----------------|--|
| (1) Acidity ($\leq 0,80$) | 0,11 ± 0,01 | | % as oleic acid | M01 (A) COI/T.20/Doc. No 34/Rev.1 2017 |
| (2) Peroxide value ($\leq 20,0$) | 2,9 ± 0,1 | | mEqO2 / kg | M02 (A) COI/T.20/Doc. No 35/Rev.1 2017 |
| (3) K232 ($\leq 2,50$) | 1,52 ± 0,05 | | - | M03 (A) COI/T.20/Doc. No 19/Rev.5 2019 |
| (4) K268/270 ($\leq 0,22$) | 0,11 ± 0,01 | | - | |
| (5) ΔK ($\leq 0,01$) | 0,00 ± 0,00 | | - | |

FATTY ACID ETHYL ESTERS AND WAXES DETERMINATION

Date of testing: /

| | | | | |
|---|------------|--|-------------|--|
| (6) Fatty acid ethyl esters (≤ 35) | Not tested | | mg / kg oil | M04 (A) * COI/T.20/Doc. No 28/Rev.3 2022 |
| Waxes (C42 - C46) (≤ 150) | Not tested | | mg / kg oil | |

SENSORY TESTING

Date of testing: /

| | | | | |
|--|----------------|--|---|---|
| (7) Median of the main defect (= 0,0) | Not tested | | Intensity of perception on a scale from 0 to 10 | M05 (A) The International Olive Council's method for the organoleptic assessment of virgin olive oil (COI/T.20/Doc. No 15/Rev. 10 2018) |
| (8) Median of fruitiness (> 0,0) | Not tested | | | |
| Median of bitterness (no limit) | Not tested | | | |
| Median of pungency (no limit) | Not tested | | | |
| Optional terminology for labelling purposes: | Not applicable | | | M05 (A) IOC metoda (COI/T.20/ Doc. No 15/Rev. 10 2018), Točka 3.3 |

COMMISSION DELEGATED REGULATION (EU) 2022/2104 and COMMISSION IMPLEMENTING REGULATION (EU) 2022/2105, of 29 July 2022

(IOC) - IOC TRADE STANDARD APPLYING TO OLIVE OILS AND OLIVE POMACE OILS (COI/T.15/NC No 3/Rev. 21 June 2025)

(A) Method accredited according to ISO / IEC 17025 standard

Statement of conformity - not applicable

Laboratory note: According to According to COMMISSION DELEGATED REGULATION (EU) 2022/2104 of 29 July 2022, COMMISSION IMPLEMENTING REGULATION (EU) 2022/2105 of 29 July 2022 (Article 2., paragraph 1., points (a) and (b)), and the IOC Trade Standard Applying to Olive Oils and Olive Pomace Oils (COI/T.15/NC No 3/Rev. 21 June 2025) the quality category is defined by quality characteristics (1) - (8), and if only one parameter does not comply with its limit value for the declared quality category, the oil is not compliant. Therefore, for this sample conformity with the declared category cannot be confirmed because for those quality characteristics which have not been tested, it is not known whether respective values are within the requirements of the declared category.

Head of laboratory:

Marina Lukić, PhD

Dean Ban, PhD

The report may not be reproduced without the approval of the laboratory except in its entirety. End of report.

The panel for sensory analysis of olive oil of the Institute is authorized as an official and professional panel by the Ministry of Agriculture of the Republic of Croatia (M05) and is on the list of authorized EU Panels.

* Test(s) not included in the scope of the COI recognition for this laboratory | ** Test(s) not included in the accreditation field for this laboratory | *** Tests not covered by laboratory authorization