

## PROVISIONAL TEST REPORT 2600710

Page

1 di 2

Monopoli, 15/01/2026

Data acceptance: 13/01/2026

Analysis starting date 13/01/2026

CUSTOMER

**Società Agricola Sergio Delle Monache Srl**  
**Strada Provinciale Norchia n.20**  
**01019 VETRALLA VT**

Sample arrival date 12/01/2026

Sample description: Italian Extra Virgin Olive Oil Cold Extracted, Monocultivar Caninese - TAMIA Organic - Harvest year: 2025-26 Best before: Luglio 2027 - Lot: Cisterna 1 - Società Agricola Sergio delle Monache srl Vetralla (VT) Italy - Bottled in Vetralla (VT) - Italia (~)

Seal: Hermetically sealed glass bottle

Sampling procedure: By the Customer (~)

Quantity of sample: 100 ml

(~): Information provided by the Customer

TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
<b>FREE FATTY ACIDS</b>	<b>0,26</b>	±0,04	% Oleic Acid				01-C	0,80 <sup>(1)</sup>		14/01/2026	A
<b>PEROXIDE VALUE</b>	<b>8,2</b>	±1,4	meq O2/kg oil				02-C	20,0 <sup>(1)</sup>		14/01/2026	A
<b>SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (ISOCTANE)</b>											
K232	<b>2,01</b>	±0,18					10-C	2,50 <sup>(1)</sup>		14/01/2026	A
K268	<b>0,176</b>	±0,011					10-C	0,22 <sup>(1)</sup>		14/01/2026	A
Delta K	<b>-0,005</b>	±0,001					10-C	0,01 <sup>(1)</sup>	11C	14/01/2026	A
<b>BIOPHENOLS</b>											
Total Polyphenols (as tyrosol)	<b>327</b>	±92	mg/kg		30		26-C			15/01/2026	A
Hydroxy-tyrosol (3,4 DHPEA)	<b>3</b>		mg/kg		3		26-C			15/01/2026	A
Tyrosol (p, HPEA)	<b>4</b>		mg/kg		3		26-C			15/01/2026	A
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA)	<b>61</b>		mg/kg		3		26-C			15/01/2026	A
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)	<b>51</b>		mg/kg		3		26-C			15/01/2026	A
Lignans	<b>59</b>		mg/kg		3		26-C			15/01/2026	A
Oleuropein aglycon (3,4 DHPEA-EA)	<b>36</b>		mg/kg		3		26-C			15/01/2026	A
Ligstroside aglycon (p, HPEA-EA)	<b>13</b>		mg/kg		3		26-C			15/01/2026	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

<sup>(1)</sup> 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

Continued...



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

## PROVISIONAL TEST REPORT 2600710

Page

2 di 2

Monopoli, 15/01/2026

Data acceptance: 13/01/2026

Analysis starting date 13/01/2026

CUSTOMER

**Società Agricola Sergio Delle Monache Srl**  
**Strada Provinciale Norchia n.20**  
**01019 VETRALLA VT**

Sample arrival date 12/01/2026

Sample description: Italian Extra Virgin Olive Oil Cold Extracted, Monocultivar Caninese - TAMIA Organic - Harvest year: 2025-26 Best before: Luglio 2027 - Lot: Cisterna 1 - Società Agricola Sergio delle Monache srl Vetralla (VT) Italy - Bottled in Vetralla (VT) - Italia (~)

Seal: Hermetically sealed glass bottle

Sampling procedure: By the Customer (~)

Quantity of sample: 100 ml

(~): Information provided by the Customer

### Legend

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

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  
10-C = COI/T.20/Doc. No 19/Rev. 5 2019  
26-C = COI/T.20/Doc. n. 29/Rev.2 2022

Chemist

**dr. Chim. Arianna Luisi**

Ordine dei Chimici Bari A681

"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  
(01/12/2024 - 30/11/2025)