

PROVISIONAL TEST REPORT 2600711

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, Blend Organic - TAMIA Gold - Harvest year: 2025-26 Best before: Luglio 2027 - Lot: Cisterna 16 - 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 |
|--|---------------|--------|---------------|-----|-----|-----|--------|---------------------|---------|----------------------------|------|
| FREE FATTY ACIDS | 0,20 | ±0,02 | % Oleic Acid | | | | 01-C | 0,80 ⁽¹⁾ | | 14/01/2026 | A |
| PEROXIDE VALUE | 8,3 | ±1,4 | meq O2/kg oil | | | | 02-C | 20,0 ⁽¹⁾ | | 14/01/2026 | A |
| SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (ISOCTANE) | | | | | | | | | | | |
| K232 | 1,74 | ±0,15 | | | | | 10-C | 2,50 ⁽¹⁾ | | 14/01/2026 | A |
| K268 | 0,117 | ±0,007 | | | | | 10-C | 0,22 ⁽¹⁾ | | 14/01/2026 | A |
| Delta K | -0,005 | ±0,001 | | | | | 10-C | 0,01 ⁽¹⁾ | 11C | 14/01/2026 | A |
| BIOPHENOLS | | | | | | | | | | | |
| Total Polyphenols (as tyrosol) | 322 | ±90 | mg/kg | | 30 | | 26-C | | | 15/01/2026 | A |
| Hydroxy-tyrosol (3,4 DHPEA) | < 3 | | mg/kg | | 3 | | 26-C | | | 15/01/2026 | A |
| Tyrosol (p, HPEA) | 4 | | mg/kg | | 3 | | 26-C | | | 15/01/2026 | A |
| Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA) | 5 | | mg/kg | | 3 | | 26-C | | | 15/01/2026 | A |
| Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA) | 24 | | mg/kg | | 3 | | 26-C | | | 15/01/2026 | A |
| Lignans | 134 | | mg/kg | | 3 | | 26-C | | | 15/01/2026 | A |
| Oleuropein aglycon (3,4 DHPEA-EA) | 17 | | mg/kg | | 3 | | 26-C | | | 15/01/2026 | A |
| Ligstroside aglycon (p, HPEA-EA) | 11 | | 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

⁽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

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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

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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)