

# PROVISIONAL TEST REPORT 2530642

Monopoli, 30/10/2025

Data acceptance: 29/10/2025

Analysis starting date29/10/2025

CUSTOMER  
GUGLIELMI Saverio di GUGLIELMI Riccardo & Vincenzo s.n.c.  
Via Canosa, 443  
76123 ANDRIA BA

Sample arrival date 29/10/2025  
Sample description: Extra Virgin Olive Oil Cold Extraction "Fiord'ò" Italian Product - Lot: L38XXXY25 - Harvest 2025/2026 (~)  
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                                                       | 0,18   | ±0,01 | % Oleic Acid  |     |     |     | 01-C   | 0,80 <sup>(1)</sup> |         | 30/10/2025                 | A    |
| PEROXIDE VALUE                                                         | 3,7    | ±0,6  | meq O2/kg oil |     |     |     | 02-C   | 20,0 <sup>(1)</sup> |         | 30/10/2025                 | A    |
| BIOPHENOLS                                                             |        |       |               |     |     |     |        |                     |         |                            |      |
| Total Polyphenols (as tyrosol)                                         | 1190   |       | mg/kg         |     | 30  |     | 26-C   |                     |         | 30/10/2025                 | A    |
| Hydroxy-tyrosol (3,4 DHPEA)                                            | 4      |       | mg/kg         |     | 3   |     | 26-C   |                     |         | 30/10/2025                 | A    |
| Tyrosol (p, HPEA)                                                      | 6      |       | mg/kg         |     | 3   |     | 26-C   |                     |         | 30/10/2025                 | A    |
| Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA) | 348    |       | mg/kg         |     | 3   |     | 26-C   |                     |         | 30/10/2025                 | A    |
| Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)  | 284    |       | mg/kg         |     | 3   |     | 26-C   |                     |         | 30/10/2025                 | A    |
| Lignans                                                                | 105    |       | mg/kg         |     | 3   |     | 26-C   |                     |         | 30/10/2025                 | A    |
| Oleuropein aglycon (3,4 DHPEA-EA)                                      | 163    |       | mg/kg         |     | 3   |     | 26-C   |                     |         | 30/10/2025                 | A    |
| Ligstroside aglycon (p, HPEA-EA)                                       | 56     |       | mg/kg         |     | 3   |     | 26-C   |                     |         | 30/10/2025                 | A    |

## DICHIARAZIONE DI CONFORMITÀ:

I parametri chimici verificati risultano avere valori conformi a quanto previsto dall'Allegato I del Regolamento Delegato (UE) 2022/2104 della Commissione del 29/07/2022 per la categoria merceologica "Olio Extra Vergine di Oliva".

## 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

## 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.

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)

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Methods:

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

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

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



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