



ETS

Environmental Technical Services

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so that both benefit.*

OLIVE OIL FFA, PV & UV REPORT

To: Stathi Martinis
Kalamata Food Purveyors
4061 E. Castro Valley Blvd., #500
Castro Valley, CA 94552

Date: August 13, 2010
Lab #: 04075-2
Received: August 2, 2010
Tech(s): S. Santos
Lab Supervisor: D. Jacobson
Lab Director: G.S. Conrad, Ph.D.
Sample ID(s): CA001/CV
Expiration Date: (none)

Brand: Cucina & Amore Olive Oil
Source/Origin: Italy
Lot No: (none)

Site Location: from operations at address as listed above.

RESULTS

SAMPLE ID	Titratable Acidity	Peroxide Value	UV Absorbency	COOC			IOOC		
				FFA	PV	UV	FFA	PV	UV
CA001/CV	0.35%	2.50 meq/kg	0.25	√	√		√	√	√

√ means the sample passed (no check means it failed)

COMMENTS

The acidity (as free fatty acids) of the submitted olive oil sample was titrated at <0.4% which is under the established 0.5% limit for California. In addition, PV (peroxide value) also measured well below its limit of 20 meq/kg, meaning that this parameter also satisfies its requirement. Last, the UV Absorbency was over the established limit of 0.22 Absorbance Units, thus this parameter is unacceptable. Therefore, only two of the three parameters satisfy the requirement for an extra virgin rating. Also, keep in mind that other parameters are also important in rating olive oils, not the least of which are organoleptic test results.

TEST NOTES:

Methods according to Official Methods of Analysis, 15th ed., © 1990 by the Association of Official Analytical Chemists: 940.28 - dissolution in ethanol and titration of acidity by 0.1N NaOH (sodium hydroxide) and reported as oleic acid equivalent; and 965.33 - titrated in KI with sodium thiosulfate.