



ETS

Environmental Technical Services

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975 Transport Way, Suite 2

Petaluma, CA 94954

(707) 778-9605/FAX 778-9612

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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: June 21, 2010
Lab #: 04014-2
Received: June 10, 2010
Tech(s): S. Santos
Lab Supervisor: D. Jacobson
Lab Director: G.S. Conrad, Ph.D.
Sample ID(s): AMO01/CV
Expiration Date: (none)

Brand: Amir 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 |
| AMO01/CV | 0.20% | 11.50 meq/kg | 0.21 | √ | √ | √ | √ | √ | √ |

√ 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 0.2% 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 under the established limit of 0.22 Absorbance Units, thus this parameter is acceptable as well. Therefore, all three parameters satisfy the requirement for an extra virgin rating. However, 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.