ETS *Environmental Technical Services*

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-Soil, Water & Air Testing & Monitoring
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OLIVE OIL FFA, PV & UV REPORT

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

Brand: Lykovouno Olive Oil
Source/Origin: Import, Greece
Lot No: (none)

Date: January 5, 2010
Lab #: 03820-14
Received: December 16, 2009
Tech(s): S. Santos
Lab Supervisor: D. Jacobson
Lab Director: G.S. Conrad, Ph.D.
Sample ID(s): LVOO1/CV
Expiration Date: (none)

Site Location: from operations at address as listed above.

RESULTS

SAMPLE ID	Titratable Acidity	Peroxide Value	UV Absorbency	COOC FFA	COOC PV	COOC UV	IOOC FFA	IOOC PV	IOOC UV
LVOO1/CV	**0.55%**	**14.50 meq/kg**	**0.30**		√		√	√	

√ 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 just over 0.5% which is over the established 0.5% limit for California. In contrast, PV (peroxide value) does measure somewhat below its limit of 20 meq/kg, meaning that this parameter does satisfy its requirement. However, the UV Absorbency is over the established limit of 0.25 Absorbance Units, thus this parameter is unacceptable. Therefore, only one of the three parameters satisfies its requirement for an extra virgin rating. In addition, 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., ç 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.