



# ETS

## Environmental Technical Services

-Soil, Water & Air Testing & Monitoring

-Analytical Labs

-Technical Support

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*Serving people and the environment  
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 #:** 04014-10  
**Received:** June 10, 2010  
**Tech(s):** S. Santos  
**Lab Supervisor:** D. Jacobson  
**Lab Director:** G.S. Conrad, Ph.D.  
**Sample ID(s):** MPO02/CV  
**Expiration Date:** (none)

**Brand:** Monte Pollino Olive Oil  
**Source/Origin:** Import, Italy  
**Lot No:** (none)

**Site Location:** from operations at address as listed above.

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### RESULTS

SAMPLE ID	Titratable Acidity	Peroxide Value	UV Absorbency	COOC			IOOC		
				FFA	PV	UV	FFA	PV	UV
MPO02/CV	0.85%	4.00 meq/kg	0.25		√		√	√	√

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

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### COMMENTS

The acidity (as free fatty acids) of the submitted olive oil sample was titrated at over 0.8% which is well over the established 0.5% limit for California. But PV (peroxide value) did measure well below its limit of 20 meq/kg, meaning that this parameter satisfied its requirement. And the UV Absorbency was over the established limit of 0.22 Absorbance Units, thus this parameter is also unacceptable. Therefore, only one of the three parameters satisfies the 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.

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#### 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.