



Laboratory recognized by the International Olive Council (IOC) for the sensory analysis and the physico-chemical analysis of virgin olive oils and olive-pomace oils - Type A (01/12/2023 - 30/11/2024)



Code: FOR2-PC5
Version: N/April24

ANALYSIS REQUEST FOR VIRGIN OLIVE OIL

SUBMITTED BY

Name/company:	
Email:	

CLIENT CONTACT INFORMATION (only new clients)

CIF/DNI:		Phone:	
Contact:			
Address:			
Account number:			

SAMPLE INFORMATION (the information provided will be that which appears in the report)

DATE	CLIENT REFERENCE	DESCRIPTION (Olive Oil, EVOO, VOO...)	CITOLIVA CODE

ANALYTICAL DETERMINATIONS (mark with an X those that proceed)

PARAMETER	TEST METHOD / PROCEDURE
FREE FATTY ACIDS	COI/T.20/Doc. Nº 34 Rev. 1
PEROXIDE VALUE	COI/T.20/Doc. Nº 35 Rev. 1
SPECTROPHOTOMETRIC IN THE ULTRAVIOLET K232 and K270	COI/T.20/Doc. Nº 19 Rev. 5
SPECTROPHOTOMETRIC IN THE ULTRAVIOLET ΔK	COI/T.20/Doc. Nº 19 Rev. 5
ETHYL ESTERS	COI/T.20/Doc. Nº 28 Rev. 3 Method A
WAXES	COI/T.20/Doc. Nº 28 Rev. 3 Method A
ORGANOLEPTIC ASSESSMENT OF VIRGIN OLIVE OIL	COI/T.20/Doc. Nº 15 Rev. 10 ⁽¹⁾
HUMIDITY	PI 8 based on UNE ISO 662:2016 Method B
IMPURITIES	PI 10 based on UNE ISO 663:2017
* FATTY ACID COMPOSITION	PI 14 based on COI/T.20/Doc. Nº 33 Rev. 1
* STIGMASTADIENE	PI 15 based on COI/T.20/Doc. Nº 11 Rev. 4
* POLYPHENOLS	PI 5 Folin Ciocalteu Method
* CHLOROPHYLL PIGMENTS and CAROTENOIDS	PI 6
* OXIDATIVE STABILITY	PI 11
* SENSORY ESTIMATION	PVO3
* SENSORY PROFILE (including Organoleptic assessment)	PVO3

⁽¹⁾ The classification is based on Annex I of Regulation 2022/2104

Comments:

SIGNATURE:

Minimum quantities: Physical-chemical analysis, **minimum 250 ml**. Organoleptic evaluation, **minimum 500 ml**. Complete analysis, **minimum 1 litre**.
Recommended packaging: glass jars, opaque, completely filled, hermetically sealed and clean. Keep away from light and high temperatures.



Activities marked with (*) are not covered by ENAC accreditation