



CERTIFICATE OF ANALYSIS

Report no / Rapor no :2023/14-0149

DATE/TARİH
5.01.2023

Product category / Ürün kategorisi : Extra Virgin Olive Oil

Name of standards used in analyses / Analizde kullanılan standartlar : COI/T.15/NC no.3; EC no 2568/91 (current revision)

Serial no / Seri no :

LOT NO / Parti No : 14-0149

Samples Name / Müşteri :

Brand / Marka : ERKEN HASAT

Country of destination / Gideceği ülke: USA

Quantity / Miktar : 500 ml

TEST	RESULTS	COI LIMIT	TEST	RESULTS	LIMIT
Free acidity/Serbest yağ asitleri(% m/m oleic acid)	0,3	≤ 0,8	Desmethisterol composition / Sterol Bileşimi (%total sterols)		
Moisture / Nem ve uçucu madde(%m/m)	0,019	≤ 0,1	Cholesterol	0,11	≤ 0,5
Insoluble impurities/Çözünmeyen safsızlıklar	0,015	≤ 0,05	Brassicasterol	0,06	≤ 0,1
Peroxide value/Peroksit değeri(meq gr O2/kg)	7,9	≤ 20	Campesterol	2,15	≤ 4,0
Absorbency in UV / UV Işığında Özgül Soğurma			Stigmasterol	1,6	< Camp.
K / E 270 nm	0,15	≤ 0,22	Δ-7 Stigmastenol	0,45	≤ 0,7
ΔK / E	0,005	≤ 0,01	(Δ5-23 Stigmastadienol+Clerosterol		
K / E 232 nm	1,7398	<2,5	+β Sitosterol+Sitostanol+Δ5 Avenasterol		
Fatty acid composition / Yağ asitleri kompozisyonu			+Δ5-24 Stigmastadienol)	94	≥ 93
(% m/m Methyl esters)			Total sterol content / Toplam sterol	1412	≥ 1000
Myristic acid (C14:0)	0,021	≤ 0,05	Erythrodiol + Uvaol (%total sterol)	1,89	≤ 4,5
Palmitic acid (C16:0)	8	7,5-20,0	Unsaponifiable matter /		
Palmitoleic acid (C16:1)	1,19	0,3-3,5	Sabunlaşmayan madde (g/kg)		
Heptadecanoic acid (C17:0)	0,16	≤ 0,3	ECN 42 difference / farkı	0,09	≤ 0,3
Heptadecenoic acid (C17:1)	0,238	≤ 0,3	Organoleptic Characteristics / Duyusal Özellikler*		
Stearic acid (C18:0)	3,75	0,5-5,0	Median of defect / Kusurların me	0	-
Oleic acid (C18:1)	71,99	55,0-83,0	Median of the fruity attribute /		
Linoleic acid (C18:2)	9,555	3,5-21,0	Colour / Renk (Lovibond scale)**		
Linolenic acid (C18:3)	0,94	≤ 1,0	Total Fatty acid ethyl esters / Yağ asidi etil esterleri Toplamı***		
Trans fatty acids / Trans yağ asitleri (% m/m Methyl esters)			Σ FFAE (mg/kg)	20	<35
T C18:1	0,006	≤ 0,05	Σ FFAE / Σ FAME		-
T C18:2 + C18:3	0	≤ 0,05	SOAP TEST	NEGATIVE	-
			MINERAL OIL TEST	NEGATIVE	-
			HALPHEN TEST	NEGATIVE	-

***Tests are only made for Extra Virgin Olive Oil / Sadece Natürel Sızma Zeytinyağlarında test yapılır.

**Test are only made for Refined Olive Oil, Pure Olive Oil, Refined Olive-Pomace Oil and Olive-Pomace Oil /

Sadece Rafine Zeytinyağı, Riviera Zeytinyağı, Rafine Prina Yağı ve Karma Prina Yağlarında test yapılır

*Tests are only made for Extra Virgin Olive Oil and Virgin Olive Oil / Sadece Natürel Sızma ve Natürel Birinci Zeytinyağlarında test yapılır

**Conclusions :The values resulted meet the current revision specifications of COI/T.15/NC No.3
EC No.2568/91, CODEX STAN 33-1981, TGK Olive oil and olive-pomace oil standard and TSE 341**

**Değerlendirme : Güncel revizyondaki TGK Zeytinyağı ve Prina yağı tebliği, TSE 341, COI/T.15/NC No.3,
CODEX STAN 33-1981 ve EC No.2568/91 Standartlarına Uygundur.**

**Conclusions :The values resulted meet the current revision specifications of COI/T.15/NC No.3
EC No.2568/91, CODEX STAN 33-1981, TGK Olive oil and olive-pomace oil standard and TSE 341**

CONFIRMED/ONAYLAYAN
GIDA MUH/FOOD ENG.
BURCU BILBAN