

PROVISIONAL TEST REPORT 2538159

Monopoli, 09/01/2026

Data acceptance: 22/12/2025

Analysis starting date 22/12/2025

CUSTOMER
TBB Radomir Szumelda
ul. Wladyslawa Lokietka 49E/23
81736 Sopot (Polonia)

Sample arrival date 19/12/2025
Label: Extra Virgin Olive Oil - CASA DI ORFEO, CLASSICO Moresca e Nocellara del Belice - Best consumer by 06/2027
L34513 - Harvest 2025/26. Produced and packed by; Oleificio Lu Trappitu soc. agr. srl Via Prampolini, 39 92023
Campobello di Licata (AG), Italia. On behalf of: TBB Radomir Szumelda, ul. Lokietka 49E/23, 81-736 Sopot, Polonia (~)
Seal: Hermetically sealed original dark glass bottle
Sampling procedure: By the Customer (~)
Quantity of sample: 500ml
(~): Information provided by the Customer

TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
ORGANOLEPTIC EVALUATION											
Mediana del difetto/Fehlermedian/Defects median	0,0						14212	0,0 ⁽¹⁾		08/01/2026	LE
Mediana del fruttato/Fruchtigkeits-median/Fruity median	3,3						14212	>0,0 ⁽¹⁾		08/01/2026	LE
Mediana dell'amaro/Bitter-median	3,5						14212			08/01/2026	LE
Mediana del piccante/Scharf-median/Pungent median	3,8						14212			08/01/2026	LE
FREE FATTY ACIDS	0,28	±0,03	% Oleic Acid				01-C	0,80 ⁽¹⁾		23/12/2025	A
PEROXIDE VALUE	6,1	±1,0	meq O2/kg oil				02-C	20,0 ⁽¹⁾		23/12/2025	A
SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (ISO OCTANE)											
K232	1,81	±0,16					10-C	2,50 ⁽¹⁾		23/12/2025	A
K268	0,107	±0,006					10-C	0,22 ⁽¹⁾		23/12/2025	A
Delta K	-0,004	±0,001					10-C	0,01 ⁽¹⁾	11C	23/12/2025	A
PHYTOPHORBEN (on total pheophytins)	0,7	±0,1	%		0,1		29-C			29/12/2025	A
DIGLYCERIDES											
1,2-1,3 Diglycerides ratio	5,4						40-C			29/12/2025	A
1,2 Diglycerides	84,4	±7,6	%		0,1		40-C			29/12/2025	A
1,3 Diglycerides	15,6		%		0,1		40-C			29/12/2025	A
Total Diglycerides	2,4	±0,4	g/100 g		0,1		40-C			29/12/2025	A
FATTY ACIDS METHYL ESTERS											
C14:0 - Myristic acid	0,02	±0,01	%				07-C	0,03 ⁽¹⁾		24/12/2025	A
C16:0 - Palmitic acid	15,42	±1,54	%				07-C	7,00;20,00 ⁽¹⁾		24/12/2025	A
C16:1 - Palmitoleic acid	1,78	±0,25	%				07-C	0,30;3,50 ⁽¹⁾		24/12/2025	A
C17:0 - Heptadecanoic acid	0,18	±0,03	%				07-C	0,40 ⁽¹⁾		24/12/2025	A
C17:1 - Heptadecenoic acid	0,35	±0,06	%				07-C	0,60 ⁽¹⁾		24/12/2025	A
C18:0 - Stearic acid	2,61	±0,21	%				07-C	0,50;5,00		24/12/2025	A
C18:1 - Oleic acid	66,91	±1,34	%				07-C	55,00;85,00 ⁽¹⁾		24/12/2025	A
C18:2 - Linoleic acid	11,01	±0,44	%				07-C	2,50;21,00 ⁽¹⁾		24/12/2025	A
C20:0 - Arachidic acid	0,45	±0,09	%				07-C	0,60 ⁽¹⁾		24/12/2025	A
C18:3 - Linolenic acid	0,79	±0,08	%				07-C	1,00 ⁽¹⁾		24/12/2025	A
C20:1 - Eicosenoic acid	0,29	±0,06	%				07-C	0,50 ⁽¹⁾		24/12/2025	A
C22:0 - Behenic acid	0,12	±0,04	%				07-C	0,20 ⁽¹⁾		24/12/2025	A
C22:1 - Erucic acid	ND		%				07-C			24/12/2025	A
C24:0 - Lignoceric acid	0,07	±0,06	%				07-C	0,20 ⁽¹⁾		24/12/2025	A

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Quantity of sample: 500ml
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TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
TRANS FATTY ACIDS CONTENT											
C18:1 - (Elaidinic)	0,02	±0,02	%				07-C	0,05 ⁽¹⁾		24/12/2025	A
C18:2 + C18:3	0,02	±0,02	%				07-C	0,05 ⁽¹⁾		24/12/2025	A
STEROLS AND TRITERPENE ALCOHOLS											
Cholesterol	0,1	±0,1	%		0,1		04-C	0,5 ⁽¹⁾		29/12/2025	A
Brassicasterol	ND		%		0,1		04-C	0,1 ⁽¹⁾		29/12/2025	A
24-Methylencholesterol	0,1	±0,1	%		0,1		04-C			29/12/2025	A
Campesterol	2,5	±0,1	%		0,1		04-C	4,0 ⁽¹⁾		29/12/2025	A
Campestanol	0,1	±0,1	%		0,1		04-C			29/12/2025	A
Stigmasterol	0,6	±0,1	%		0,1		04-C			29/12/2025	A
Delta-7-Campesterol	ND		%		0,1		04-C			29/12/2025	A
Delta-5,23-Stigmastadienol	ND		%		0,1		04-C			29/12/2025	A
Clerosterol	1,0	±0,1	%		0,1		04-C			29/12/2025	A
Betasitosterol	82,6	±2,7	%		0,1		04-C			29/12/2025	A
Sitostanol	0,6	±0,1	%		0,1		04-C			29/12/2025	A
Delta-5-Avenasterol	9,7	±0,7	%		0,1		04-C			29/12/2025	A
Delta-5,24-Stigmastadienol	1,0	±0,1	%		0,1		04-C			29/12/2025	A
Delta-7-Stigmastenol	0,5	±0,1	%		0,1		04-C	0,5 ⁽¹⁾		29/12/2025	A
Delta-7-Avenasterol	1,2	±0,3	%		0,1		04-C			29/12/2025	A
TOTAL BETASITOSTEROL	94,9	±1,9	%		0,1		04-C	>=93 ⁽¹⁾		29/12/2025	A
TOTAL STEROLS CONTENT	1546	±176	mg/kg		5		04-C	>=1000 ⁽¹⁾		29/12/2025	A
ERYTHRODIOL AND UVAOL	1,7	±0,3	%		0,1		04-C	4,5 ⁽¹⁾		29/12/2025	A
WAXES (C42+C44+C46)	36,6	±1,3	mg/kg		5		03-C	150 ⁽¹⁾		29/12/2025	A
STIGMASTADIENES	< 0,01		mg/kg		0,01		14-C	0,05 ⁽¹⁾		29/12/2025	A
ALIPHATIC ALCOHOLS	130,5	±10,0	mg/kg				19-C			29/12/2025	A
BIOPHENOLS											
Total Polyphenols (as tyrosol)	331	±93	mg/kg		30		26-C			29/12/2025	A
Hydroxy-tyrosol (3,4 DHPEA)	18		mg/kg		3		26-C			29/12/2025	A
Tyrosol (p, HPEA)	9		mg/kg		3		26-C			29/12/2025	A
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA)	78		mg/kg		3		26-C			29/12/2025	A
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)	47		mg/kg		3		26-C			29/12/2025	A
Lignans	46		mg/kg		3		26-C			29/12/2025	A
Oleuropein aglycon (3,4 DHPEA-EA)	34		mg/kg		3		26-C			29/12/2025	A
Ligstroside aglycon (p, HPEA-EA)	7		mg/kg		3		26-C			29/12/2025	A

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TOCOPHEROL AND TOCOTRIENOL CONTENT											
Alpha-Tocopherol	271	±40	mg/kg		3		44-C			29/12/2025	A
Beta-tocopherol	< 3		mg/kg		3		44-C			29/12/2025	A
Gamma-tocopherol	4	±1	mg/kg		3		44-C			29/12/2025	A
Delta-tocopherol	ND		mg/kg		3		44-C			29/12/2025	A
Alpha-Tocotrienol	ND		mg/kg		3		44-C			29/12/2025	A
Beta-tocotrienol	ND		mg/kg		3		44-C			29/12/2025	A
Gamma-tocotrienol	ND		mg/kg		3		44-C			29/12/2025	A
Delta-tocotrienol	ND		mg/kg		3		44-C			29/12/2025	A
TOTAL TOCOPHEROLS	275	±50	mg/kg		3		44-C			29/12/2025	A
Total Tocotrienols	ND		mg/kg		3		44-C			29/12/2025	A
Total Tocopherol+Tocotrienol	275	±50	mg/kg		3		44-C			29/12/2025	A

STATEMENT OF CONFORMITY:

The chemical parameters verified have values complying with Annex I of the Commission Delegated Regulation (EU) 2022/2104 of 29/07/2022 for the product category "Extra Virgin Olive Oil".

The Panel Test highlighted that the oil analyzed complies with the product category "Extra Virgin Olive Oil", as required by Annex I of the Delegated Regulation (EU) 2022/2104 of the Commission of 07/29/2022.

NOTE: This is to certify that the organoleptic characteristics assessment is carried out by the CIBI Bari Panel Group - Italian Organic Consortium - Recognized by Ministry of Agricultural, Food and Forestry Policies (Decree n.2359 of 04/04/2016) and the related results are included in this Test Report.

References for limits

⁽¹⁾ Commission Delegated Regulation (EU) 2022/2104 of 29/07/2022, Annex I and s.m.

Analysis performed at:

LE: Test carried out at another testing laboratory
A: Via Vecchia Ospedale, 11 - 70043 Monopoli BA

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Laboratory recognised by the
International Olive Council (IOC)
for the physico-chemical analysis of olive oils
and olive-pomace oils -
Type A: advanced testing
(01/12/2024 - 30/11/2025)

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Legend

ND: It indicates that the analyte results as "Not Detected" through the analysis performed with the specified method or "<LOD" where it is indicated

11C = In accordance with the official method, result should be considered as absolute value.

U: Extended uncertainty, expressed in the same units of measurement as the result, calculated by using a coverage factor $K = 2$ (unless otherwise specified) for assuring a confidence level close to 95%; otherwise, for microbiological tests and for airborne asbestos fibers tests, a confidence interval at the 95% probability level. For microbiological tests, a result derived from a count on the sample, on the initial suspension or on the first dilution between 4 and 9 (included) is considered "estimated". Food: for quantitative microbiological tests, the expanded measurement uncertainty is reported, estimated according to ISO 19036 as standard uncertainty multiplied by a coverage factor $k = 2$ and an approximate level of confidence of 95%. The combined standard uncertainty is assumed to be equal to the intra-laboratory reproducibility standard deviation. Water: for quantitative microbiological tests, the confidence interval of the result calculated as indicated in the ISO 8199 standard is reported. LOD: Limit of Detection, defined as the lowest concentration of the analyte in a sample that can be detected, but not quantified, under the specified conditions; expressed in the test report as "ND". LOQ: Limit of Quantitation, the lowest concentration of the analyte in a sample that can be determined, with acceptable precision and accuracy. R%: Average percentage recovery (it is not used to correct the analytical data on pesticides, metals and mycotoxins). En: Revision "n" of the Test Report which identifies the Amendment. The amendment replaces and cancels all previous versions of the Test Report.

Methods:

01-C = COI/T.20/Doc. No 34/Rev. 1 2017

02-C = COI/T.20/Doc. No 35/Rev.1 2017

03-C = COI/T.20/Doc. n. 28/Rev.3 2022

04-C = COI/T.20/Doc. No.26 Rev. 5 June 2020

07-C = COI/T.20/Doc. No 33/Rev.1 2017

10-C = COI/T.20/Doc. No 19/Rev. 5 2019

14212 = COI/T.20/Doc. n. 15/Rev. 11 2024 ad eccezione dei p.ti 4.4 e 10.4

14-C = COI/T.20/Doc. No 11/Rev. 4 June 2021

19-C = COI/T.20/Doc. No.26 Rev. 5 June 2020

26-C = COI/T.20/Doc. n. 29/Rev.2 2022

29-C = ISO 29841:2009/Amd.1:2016

40-C = NGD C87:2005

44-C = ISO 9936:2016

Chemist

dr. Chim. Arianna Luisi

Ordine dei Chimici Bari A681

"Chemiservice" General Manager

dr. Valentina Cardone



**ANALYST
MEMBER**

FOSFA INTERNATIONAL



Laboratory recognised by the
International Olive Council (IOC)
for the physico-chemical analysis of olive oils
and olive-pomace oils -
Type A: advanced testing
(01/12/2024 - 30/11/2025)