

R A R U M®

extra virgin olive oil

test results.

MICRO-BATCH no. 009

Harvest 2023 / Quantity 510 Liters

Sample date: 24.01.2024



Uv Spectrophotometric
Analysis

	Standard	Rarum® EV00
Oleic acid %	≤ 0,8	0,13 ± 0,01
Peroxide Index (meq O ₂ /Kg)	≤ 20,0	8,0 ± 1,8
K232	≤ 2,50	1,65 ± 0,14
K268	≤ 0,22	0,12 ± 0,01
ΔK	≤ 0,01	0,00 ± 0,01
Wax content mg/kg	C42 + C44 + C46 ≤ 150	26 ± 7
Fatty Acid Ethyl Ester (FAEE) mg/kg	≤ 35	< 2,0 (LD)

Nutrition declaration for 100 ml

Energy	3374Kj/821Kcal
Fat	91,2 g
of which saturated	15,4 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

Extra Virgin Olive Oil is a natural, living product so its characteristics are subject to a continuous process of evolution over time.

