



ESPEJO
LABORATORIO DE ANÁLISIS



TEST REPORT
Nº A-41785/25

Sample presented as
EXTRA VIRGIN OLIVE OIL

Sample Number: **A-41785/25**
Reception Date: **21/10/2025**
Start Date: **21/10/2025**
End Date: **24/10/2025**
Issue Date: **24/10/2025**

Order:
Ref.: LS2611 - Ultra Premium 1

Sample information provided by the client

Sheet 1 of 2

Sample description: oil contained in an unsealed glass bottle of approximately 500 ml.

Label:
"LS2611".

| Tests/Essays | Results | Units | Methodology | S.O.P. |
|---|---------|-----------|-------------|--------|
| Acidity (in oleic acid, IOC/T.20/Doc.nº34) | 0,11 | % | Volumetry | PT-04 |
| Peroxide number (IOC/T.20/Doc.nº35) | 3,3 | meq O2/kg | Volumetry | PT-10 |
| Spectrophotometric essay (IOC/T.20/Doc.nº19) | | | | |
| K232 | 1,86 | - | Sp. UV-VIS | PT-11 |
| K270 | 0,17 | - | Sp. UV-VIS | PT-11 |
| δK | -0,007 | - | Calculation | PT-11 |
| Gaschromatography of fatty acids (Cis+Trans isomers)(IOC/T.20/Doc.nº33) | | | | |
| Myristic acid | 0,01 | % | GC-FID | PT-06 |
| Palmitic acid | 15,23 | % | GC-FID | PT-06 |
| Palmitoleic acid | 1,16 | % | GC-FID | PT-06 |
| Margaric acid | 0,11 | % | GC-FID | PT-06 |
| Margaroleic acid | 0,20 | % | GC-FID | PT-06 |
| Stearic acid | 2,53 | % | GC-FID | PT-06 |
| Oleic acid | 71,83 | % | GC-FID | PT-06 |
| Linoleic acid | 7,48 | % | GC-FID | PT-06 |
| Linolenic acid | 0,68 | % | GC-FID | PT-06 |
| Arachidic acid | 0,39 | % | GC-FID | PT-06 |
| Gadoleic acid | 0,23 | % | GC-FID | PT-06 |
| Behenic acid | 0,10 | % | GC-FID | PT-06 |
| Erucic acid | n.d. | % | GC-FID | PT-06 |
| Lignoceric acid | 0,06 | % | GC-FID | PT-06 |
| Trans-oleic acid | 0,02 | % | GC-FID | PT-06 |
| Trans-linoleic + trans-linolenic acids | 0,01 | % | GC-FID | PT-06 |
| Squalene content (C30H50) (GC, FID) | 0,53 | % | GC-FID | PT-31 |
| Determination of the degradation of chlorophyll products (UNE-EN ISO 29841) | | | | |
| Pyropheophytin | 0,2 | % | HPLC/UV-VIS | PT-36 |
| Diglycerides (ISO 29822:2009) | | | | |
| 1,2-Diacylglycerols | 96,69 | % | GC-FID | PT-26 |
| 1,3-Diacylglycerols | 3,31 | % | GC-FID | PT-26 |
| Vitamin E content (UNE-EN ISO 9936:2006) | | | | |
| α-tocoferol | 426 | mg/kg | HPLC-FLD | PT-50 |
| β-tocoferol | 3 | mg/kg | HPLC-FLD | PT-50 |
| γ-tocoferol | 2 | mg/kg | HPLC-FLD | PT-50 |
| δ-tocoferol | <1 | mg/kg | HPLC-FLD | PT-50 |
| Biophenols (Met. IOC/T.20/DOC.29) expressed in mg of tyrosol/kg of oil | | | | |



Company certified in accordance with the UNE-EN-ISO 9001:2015 standard.
Private laboratory authorised by the Regional Ministry of Agriculture and Fisheries under number AN-ROEC/24/053.
Laboratory recognised by the International Olive Council (IOC) for the physico-chemical analysis of olive oils and olive-pomace oils - Type B: Advanced testing and Type C : Residues and contaminants testing (01/12/2024 - 30/11/2025)



ESPEJO
LABORATORIO DE ANÁLISIS



TEST REPORT
Nº A-41785/25

Sample presented as
EXTRA VIRGIN OLIVE OIL

Sample Number: **A-41785/25**
Reception Date: **21/10/2025**
Start Date: **21/10/2025**
End Date: **24/10/2025**
Issue Date: **24/10/2025**

Order:
Ref.: LS2611 - Ultra Premium 1

Sample information provided by the client

Sheet 2 of 2

| Tests/Essays | Results | Units | Methodology | S.O.P. |
|------------------|---------|-------|-------------|--------|
| Total biophenols | 498 | mg/kg | HPLC-UV/VIS | PT-17 |
| Hydroxytyrosol | 3 | mg/kg | HPLC-UV/VIS | PT-23 |
| Tyrosol | 2 | mg/kg | HPLC-UV/VIS | PT-25 |
| Oleocanthal | 91 | mg/kg | HPLC-UV/VIS | PT-17 |

DL-tocopherols: 1 mg/kg

The results of the analyses refer to the samples presented as tests exclusively. This report may not be reproduced in whole or in part without the consent of the laboratory. The information in the fields "Sample presented as", "Ref.", "Order" and "Label" has been provided by the client, the laboratory is not responsible for such information and it is not covered by the accreditation. The estimated uncertainty, in the case of quantitative methods, has been calculated for a confidence level of 95% (k=2), expressed in absolute value. If it is not indicated, it has the estimated uncertainty of its measurements available to the client.

Analist



Technical Director



Company certified in accordance with the UNE-EN-ISO 9001:2015 standard.
Private laboratory authorised by the Regional Ministry of Agriculture and Fisheries under number AN-ROEC/24/053.
Laboratory recognised by the International Olive Council (IOC) for the physico-chemical analysis of olive oils and olive-pomace oils - Type B: Advanced testing and Type C : Residues and contaminants testing (01/12/2024 - 30/11/2025)



ESPEJO
LABORATORIO DE ANÁLISIS



TEST REPORT
Nº A-41850/25

Sample presented as
EXTRA VIRGIN OLIVE OIL

| | |
|-----------------|------------|
| Sample Number | A-41850/25 |
| Reception Date: | 21/10/2025 |
| Start Date: | 21/10/2025 |
| End Date: | 30/10/2025 |
| Issue Date: | 30/10/2025 |

Order:
Ref.: LS2611 - Ultra Premium 1

Sample information provided by the client

Sheet 1 of 1

Sample description: oil contained in an unsealed glass bottle of approximately 500 ml.

Label:
"LS2611".

| Tests/Essays | Results | Units | Methodology | S.O.P. |
|--|---------------------|-------|-------------|--------|
| Organoleptic characteristics (IOC/T.20/Doc.nº15) | | | | |
| Labelling terminology, fruity: | Medium ripely green | | | PT-101 |
| Classification Panel Test: | Extra Virgin | | | PT-101 |

| POSITIVE ATTRIBUTES | MEDIAN | MAJORITY MEDIAN DEFECT |
|---------------------|--------|------------------------|
| FRUITY | 5,5 | 0,0 |
| BITTER | 4,8 | |
| PEPPER | 4,6 | |

The results of the analyses refer to the samples presented as tests exclusively. This report may not be reproduced in whole or in part without the consent of the laboratory. The information in the fields "Sample presented as", "Ref.", "Order" and "Label" has been provided by the client, the laboratory is not responsible for such information and it is not covered by the accreditation. The estimated uncertainty, in the case of quantitative methods, has been calculated for a confidence level of 95% (k=2), expressed in absolute value. If it is not indicated, it has the estimated uncertainty of its measurements available to the client.

Analist



Technical Director



Company certified in accordance with the UNE-EN-ISO 9001:2015 standard.
Private laboratory authorised by the Regional Ministry of Agriculture and Fisheries under number AN-ROEC/24/053.
Laboratory recognised by the International Olive Council (IOC) for the physico-chemical analysis of olive oils and olive-pomace oils - Type B: Advanced testing and Type C : Residues and contaminants testing (01/12/2024 - 30/11/2025)



ESPEJO
LABORATORIO DE ANÁLISIS



TEST REPORT
Nº A-41787/25

Sample presented as
EXTRA VIRGIN OLIVE OIL

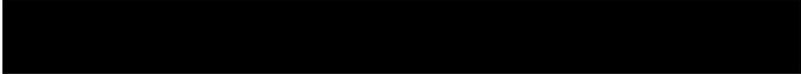
| | |
|-----------------|------------|
| Sample Number | A-41787/25 |
| Reception Date: | 21/10/2025 |
| Start Date: | 21/10/2025 |
| End Date: | 23/10/2025 |
| Issue Date: | 23/10/2025 |

Order:

Ref.: LS2611 - Ultra Premium 1

Sample information provided by the client

Sheet 1 of 1



Sample description: oil contained in an unsealed glass bottle of approximately 500 ml.

Label:

"LS2611".

| Tests/Essays | Results | Units | Methodology | S.O.P. |
|--|---------|-------|-------------|--------|
| Metals (direct organic dilution): | | | | |
| Arsenic | <0,03 | mg/kg | ICP-MS | PT-13 |
| Copper | 0,05 | mg/kg | ICP-MS | PT-13 |
| Iron | <0,03 | mg/kg | ICP-MS | PT-13 |
| Lead | <0,03 | mg/kg | ICP-MS | PT-13 |

The results of the analyses refer to the samples presented as tests exclusively. This report may not be reproduced in whole or in part without the consent of the laboratory. The information in the fields "Sample presented as", "Ref.", "Order" and "Label" has been provided by the client, the laboratory is not responsible for such information and it is not covered by the accreditation.

The estimated uncertainty, in the case of quantitative methods, has been calculated for a confidence level of 95% (k=2), expressed in absolute value. If it is not indicated, it has the estimated uncertainty of its measurements available to the client.

Analist



Technical Director



Company certified in accordance with the UNE-EN-ISO 9001:2015 standard.
Private laboratory authorised by the Regional Ministry of Agriculture and Fisheries under number AN-ROEC/24/053.
Laboratory recognised by the International Olive Council (IOC) for the physico-chemical analysis of olive oils and olive-pomace oils - Type B: Advanced testing and Type C : Residues and contaminants testing (01/12/2024 - 30/11/2025)