

TEST REPORT No. 2517701

Monopoli, 26/06/2025

Data acceptance: 17/06/2025

Analysis starting date 17/06/2025

CUSTOMER

ALONSO OLIVE OIL
Tucapel 296, 2 piso
Ñuñoa, Santiago

Sample arrival date 17/06/2025

Label: ALONSO Aceite Oliva Extra Virgen - Picual - Producido y envasado en origen por: Agrícola Pobena S.A. - Chile (~)

Seal: Sealed original glass bottle

Sampling procedure: By the Customer (~)

Quantity of sample: 2x500 ml

(~): 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 CHARACTERISTICS											
COLOUR (*)	Green/Yellow										
SMELL (*)	Medium fruity										
TASTE (*)	Medium fruity										
DEFECTS (*)	-						220-CH-3			26/06/2025	A
ORGANOLEPTIC EVALUATION											
Mediana del difetto/Fehlermedian/Defects median (*)	0,0						14212	0,0 ⁽¹⁾		23/06/2025	LE
CVr % (*)	0,0						14212	20 ⁽¹⁾		23/06/2025	LE
Mediana del fruttato/Fruchtigkeits-median/Fruity median (*)	3,9						14212	>0,0 ⁽¹⁾		23/06/2025	LE
Mediana dell'amaro/Bitter-median (*)	3,4						14212			23/06/2025	LE
Mediana del piccante/Scharf-median/Pungent median (*)	3,8						14212			23/06/2025	LE
FREE FATTY ACIDS	0,12	±0,01	% Oleic Acid				21-C	0,80 ⁽¹⁾	M21	18/06/2025	A
PEROXIDE VALUE	4,5	±0,2	meq O ₂ /kg oil				02B2-C	20,0 ⁽¹⁾		18/06/2025	A
MOISTURE AND VOLATILE MATTER	0,07	±0,01	%				06B-C	0,2 ⁽¹⁾		18/06/2025	A
INSOLUBLE IMPURITIES	0,01	±0,01	% by weight				16B-C	0,10 ⁽¹⁾		18/06/2025	A
SPECTROPHOTOMETRIC INVESTIGATION IN THE ULTRAVIOLET (ISOOCANE)											
K232	1,49	±0,13					10B-C	2,50 ⁽¹⁾		18/06/2025	A
K268	0,142	±0,009					10B-C	0,22 ⁽¹⁾		18/06/2025	A
Delta K	-0,005	±0,001					10B-C	0,01 ⁽¹⁾		18/06/2025	A
ALKYL ESTERS (Fatty Acids Methyl and Ethyl Esters)											
Total methyl esters	1,0	±0,1	mg/kg		1		31B-C			19/06/2025	A
Total ethyl esters	ND		mg/kg		1		31B-C	35 ⁽¹⁾		19/06/2025	A
Total methyl and ethyl esters	1,0	±0,1	mg/kg		1		31B-C			19/06/2025	A
FATTY ACIDS METHYL ESTERS											
C12:0 - Lauric acid	ND		%				07B-C			19/06/2025	A
C14:0 - Myristic acid	0,01	±0,01	%				07B-C	0,03 ⁽¹⁾		19/06/2025	A
C16:0 - Palmitic acid	11,11	±1,11	%				07B-C	7,00;20,00 ⁽¹⁾		19/06/2025	A
C16:1 - Palmitoleic acid	0,74	±0,10	%				07B-C	0,30;3,50 ⁽¹⁾		19/06/2025	A
C17:0 - Heptadecanoic acid	0,04	±0,01	%				07B-C	0,40 ⁽¹⁾		19/06/2025	A
C17:1 - Heptadecenoic acid	0,08	±0,02	%				07B-C	0,60 ⁽¹⁾		19/06/2025	A
C18:0 - Stearic acid	2,49	±0,20	%				07B-C	0,50;5,00 ⁽¹⁾		19/06/2025	A

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Sampling procedure: By the Customer (~)

Quantity of sample: 2x500 ml

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TEST NAME	RESULT	U	U.M.	LOD	LOQ	R %	METHOD	LIMIT VALUE	LEGE ND	FINISHING DATE OF ANALYSIS	SEAT
C18:1 - Oleic acid	81,22	±1,62	%				07B-C	55,00;85,00 ⁽¹⁾		19/06/2025	A
C18:2 - Linoleic acid	2,86	±0,11	%				07B-C	2,50;21,00 ⁽¹⁾		19/06/2025	A
C20:0 - Arachidic acid	0,38	±0,08	%				07B-C	0,60 ⁽¹⁾		19/06/2025	A
C18:3 - Linolenic acid	0,64	±0,06	%				07B-C	1,00 ⁽¹⁾		19/06/2025	A
C20:1 - Eicosenoic acid	0,26	±0,05	%				07B-C	0,50 ⁽¹⁾		19/06/2025	A
C22:0 - Behenic acid	0,12	±0,04	%				07B-C	0,20 ⁽¹⁾		19/06/2025	A
C22:1 - Erucic acid	ND		%				07B-C			19/06/2025	A
C24:0 - Lignoceric acid	0,01	±0,01	%				07B-C	0,20 ⁽¹⁾		19/06/2025	A
TRANS FATTY ACIDS CONTENT											
C18:1 - (Elaidinic)	0,02	±0,02	%				07B-C	0,05 ⁽¹⁾		19/06/2025	A
C18:2 + C18:3	0,01	±0,02	%				07B-C	0,05 ⁽¹⁾		19/06/2025	A
TRIGLYCERIDES WITH ECN42, in %											
L.L.L.	0,07		%				09B-C			19/06/2025	A
O.L.Ln	0,13		%				09B-C			19/06/2025	A
P.L.Ln	0,04		%				09B-C			19/06/2025	A
Sum ECN-42 HPLC	0,24		%				09B-C			19/06/2025	A
Theoretical ECN-42	0,14		%				09B-C			19/06/2025	A
Difference between actual and theoretical content of triacylglycerols with ECN42	0,10	±0,01	%				09B-C	0,20 ⁽¹⁾		19/06/2025	A
2-GLYCERYL MONOPALMITATE	0,5	±0,1	%				08B-C		2P	19/06/2025	A
STEROLS AND TRITERPENE ALCOHOLS											
Cholesterol	0,1	±0,1	%		0,1		04-C	0,5 ⁽¹⁾		20/06/2025	A
Brassicasterol	ND		%		0,1		04-C	0,1 ⁽¹⁾		20/06/2025	A
24-Methylenecholesterol	0,1	±0,1	%		0,1		04-C			20/06/2025	A
Campesterol	3,3	±0,1	%		0,1		04-C	4,0 ⁽¹⁾		20/06/2025	A
Campestanol	0,2	±0,1	%		0,1		04-C			20/06/2025	A
Stigmasterol	0,4	±0,1	%		0,1		04-C			20/06/2025	A
Delta-7-Campesterol	ND		%		0,1		04-C			20/06/2025	A
Delta-5,23-Stigmastadienol	ND		%		0,1		04-C			20/06/2025	A
Clerosterol	0,9	±0,1	%		0,1		04-C			20/06/2025	A
Betasitosterol	86,3	±2,8	%		0,1		04-C			20/06/2025	A
Sitostanol	3,0	±0,4	%		0,1		04-C			20/06/2025	A
Delta-5-Avenasterol	4,3	±0,3	%		0,1		04-C			20/06/2025	A
Delta-5,24-Stigmastadienol	0,5	±0,1	%		0,1		04-C			20/06/2025	A
Delta-7-Stigmastanol	0,3	±0,1	%		0,1		04-C	0,5 ⁽¹⁾		20/06/2025	A

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Delta-7-Avenasterol	0,6	±0,1	%		0,1		04-C			20/06/2025	A
TOTAL BETASITOSTEROL	95,0	±1,9	%		0,1		04-C	≥93,0 ⁽¹⁾		20/06/2025	A
TOTAL STEROLS CONTENT	1080	±123	mg/kg		5		04-C	≥1000 ⁽¹⁾		20/06/2025	A
ERYTHRODIOL AND UVAOL	3,0	±0,5	%				04-C	4,5 ⁽¹⁾		20/06/2025	A
WAXES (C42+C44+C46)	19,4	±0,7	mg/kg		5		03B-C	150 ⁽¹⁾		19/06/2025	A
STIGMASTADIENES	0,013	±0,004	mg/kg		0,01		14-C	0,05 ⁽¹⁾		19/06/2025	A
REFRACTIVE INDEX nD 25°C	1,4667	±0,0008					13262-CH-9			19/06/2025	A
SAPONIFICATION VALUE (*)	192,1		mg di KOH/g				13263-CH-9			19/06/2025	A
BIOPHENOLS											
Total Polyphenols (as tyrosol)	424	±119	mg/kg		30		26B-C			19/06/2025	A
Hydroxy-tyrosol (3,4 DHPEA) (*)	3		mg/kg		3		26B-C			19/06/2025	A
Tyrosol (p, HPEA) (*)	3		mg/kg		3		26B-C			19/06/2025	A
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA) (*)	46		mg/kg		3		26B-C			19/06/2025	A
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA) (*)	61		mg/kg		3		26B-C			19/06/2025	A
Lignans (*)	44		mg/kg		3		26B-C			19/06/2025	A
Oleuropein aglycon (3,4 DHPEA-EA) (*)	105		mg/kg		3		26B-C			19/06/2025	A
Ligstroside aglycon (p, HPEA-EA) (*)	29		mg/kg		3		26B-C			19/06/2025	A
ARSENIC	ND		mg/kg		0,01		MI_C13			20/06/2025	B
IRON	ND		mg/kg		0,1		28-C	3,0 ⁽¹⁾		20/06/2025	B
LEAD	ND		mg/kg		0,01		27-C			20/06/2025	B
COPPER	ND		mg/kg		0,01		28-C	0,1 ⁽¹⁾		20/06/2025	B

STATEMENT OF CONFORMITY:

The chemical parameters verified have values complying with Olive Oil Council Trade Standard COI/T.15/NC No 3/Rev. 20 November 2024 for the product category "Extra Virgin Olive Oil".

The Panel Test performed according to the method COI/T.20/Doc. No 15/Rev. 11 2024 highlighted that the oil analyzed complies with the product category "Extra Virgin Olive Oil".

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⁾ COI/T.15/NC No 3/Rev. 20 November 2024

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Quantity of sample: 2x500 ml

(~): Information provided by the Customer

Analysis performed at:

A: Via Vecchia Ospedale, 11 - 70043 Monopoli BA

LE: Test carried out at another testing laboratory

B: Via San Donato, 25 - 70043 Monopoli BA

*: TEST NOT ACCREDITED BY ACCREDIA

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

M21 = Content of free fatty acids is determined according to Cold solvent method using indicator. In hard fats, the analysis is performed according to Hot ethanol method using indicator.

2P = Content of 2-glyceryl monopalmitate:

if C:16:0 <= 14,0%; 2P <= 0,9%

if C:16:0 > 14,0%, 2P <= 1,0%

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:

02B2-C = ISO 3960:2017

03B-C = AOCS Ch 8-02:2017

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

06B-C = ISO 662:2016

07B-C = AOCS Ce 2-66 2017 + AOCS Ce 1a-13 2017

08B-C = COI/T.20/Doc. n. 23/Rev.1 2017

09B-C = COI/T.20 Doc. n. 20/Rev.4 2017

10B-C = AOCS Ch 5-91:2017

13262-CH-9 = ISO 6320:2017

13263-CH-9 = ISO 3657:2023

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

16B-C = ISO 663:2017

21-C = ISO 660:2020

220-CH-3 = Visivo, Olfattivo, Tattile - Visual, Olfactory, Tactile

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

27-C = UNI EN ISO 12193:2004

28-C = UNI EN ISO 8294:1999

31B-C = COI/T.20/Doc. n. 28/Rev.3 2022

MI_C13 = MI/C13 r02 2023

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(~): Information provided by the Customer

Chemist

dr. Chim. Arianna Luisi

Ordine dei Chimici n° 1681

"Chemiservice" General Manager

dr. Valentina Cardone

Analytical results shown in this test report refer uniquely to the sample tested. Where the sample has been provided by the customer, the results is referred to the sample as received. A partial reproduction of this document should be authorized by written approval from our Laboratory. If a statement of conformity with a specification or standard is reported, unless the decision norm is already contained in this specification or standard, or except for specific requests of the Customer, the Laboratory adopts as decision rule the direct comparison with the limit without considering measurement uncertainty.

All the documents useful for the traceability of analytical results is kept for four years in our archive.

Test report digitally signed and valid to all intents and purposes of law within the meaning of applicable legislation.

END OF TEST REPORT



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)