

**CHEMICAL ANALYSIS FOR "EVOO", "UP EVOO"
AND "ZAGODA OLIVE OILS" (2023 HARVEST)**

CHEMICAL PARAMETERS	EXTRA VIRGIN OLIVE OIL (Standard)	ULTRA PREMIUM EXTRA VIRGIN OLIVE OIL (Standard)	ZAGODA ARBEQUINA ULTRA PREMIUM EXTRA VIRGIN OLIVE OIL
Free Fatty Acids (% m/m)	< 0.8	< 0.3	0.10
Oleic Acid (%)	> 55	> 65	75.27
Peroxide Value (meqO/kg)	< 20	< 12	1.98
Phenolic Content (Polyphenols) (mg/kg)	N/A	> 250	435
UV Absorption K232 K270 DK	< 2.50 < 0.22 < 0.01	< 2.00 < 0.20 < 0.01	1.70 0.15 -0.006

EVOO : Extra Virgin Olive Oil

UP EVOO : Ultra Premium Extra Virgin Olive Oil

