



Lot Number: 250225/5
Harvest Season: 2024-25
Production Date: 25/02/2025
Best Before Date: 30/06/2026

Chemical Analysis			Organoleptic Characteristics		
	Result	Limit		Result	Limit
Acidity (%):	0,23	≤ 0,80	Fruity:	4,30	
Peroxides (meq O2/kg):	7,00	≤ 20,0	Bitter:	2,80	
K232:	1,809	≤ 2,50	Spicy:	3,60	
K270:	0,162	≤ 0,22	Defects:	0,00	0,00
ΔK:	-0,008	≤ 0,01			

The organoleptic characteristics of olive oil are essential in determining its quality and sensory profile. These characteristics are assessed by expert tasters who evaluate the intensity and balance of different attributes. **Fruitiness** refers to the fresh, green, or ripe aromas that come from healthy olives, giving the oil its distinctive flavor. **Bitterness** is a natural taste found in high-quality extra virgin olive oils, often indicating a high presence of polyphenols, which are beneficial antioxidants. **Spiciness** refers to the peppery or tingling sensation in the throat, which is another sign of the oil’s freshness and polyphenol content.

The chemical parameters of olive oil provide valuable insights into its quality, purity, and shelf life. **Acidity** is a key indicator of the oil’s freshness and is expressed as a percentage of free fatty acids; lower acidity levels indicate a better-quality oil. **Peroxide value** measures the level of oxidation in the oil and is crucial in determining its stability. The **K232 and K270** indices help assess the presence of oxidation products and potential adulteration, while the **ΔK** value is used to detect refining or aging processes. These parameters ensure that the olive oil maintains its optimal quality throughout storage and consumption.

Complete and documented analyses are available upon request.
For more information, please contact us:

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