

Summary of Chemical Analysis

Criteria	Importance	IOC Standard			Extra Virgin Olive Oil Only		
		Lampant Oil	Ordinary Virgin Oil	Virgin Oil	EVOO	COOC Standard**	CA Olive Ranch EVOO**
Free Fatty Acid	<ul style="list-style-type: none"> Reflects stability of the oil, and its susceptibility to rancidity 	More than 3.3%	Less than 3.3%	Less than 2.0%	Less than 0.8%	Less than 0.5%	Less than 0.3%
	<ul style="list-style-type: none"> A pure EVOO will achieve these low values naturally and WITHOUT ANY refinement 						
Oleic Acid	<ul style="list-style-type: none"> A measure of monounsaturated fat in the oil 	55-83%			55-83%		76-83%
	<ul style="list-style-type: none"> This is the "good" fat proven to lower bad cholesterol 						
	<ul style="list-style-type: none"> EVOO contains the highest monounsaturates of all olive oils 						
	<ul style="list-style-type: none"> Can be maximized through short harvest-to-mill cycles, along with other factors 						
Peroxide Value	<ul style="list-style-type: none"> Direct measure of the oxidation and rancidity - the degree to which oil has been exposed to air. 	No limit	Under 20 meq	Under 20 meq	Under 20 meq	Under 20 meq	1.40 meq
	<ul style="list-style-type: none"> High values will give off rancid flavors 						
UV	<ul style="list-style-type: none"> Helps determine olive oil identity 	270 nm: No Standard			270 nm: ≤ 0.22		270 nm: 0.11
	<ul style="list-style-type: none"> High UV absorptions suggests poor storage and is indicative of oil that has oxidated and may be old 	232 nm: No Standard			232 nm: ≤ 2.50		232 nm: 1.33
		Δ K: No Standard			Δ K: ≤ 0.01		Δ K: ≤ 0.01
Organoleptics	<ul style="list-style-type: none"> Odor and flavor descriptors 	More than 6 Defects	More than 6 Defects	3.5 - 6 Defects	NO Defects	NO Defects	NO Defects
	<ul style="list-style-type: none"> Agreed-to industry standard terminology used to describe the aroma and flavor profile of the EVOO 						
	<ul style="list-style-type: none"> 72 unique terms 						

** At time of testing

IOC International Olive Council
COOC California Olive Oil Council