

Fara S.Martino, 26/09/2014

Dear Customer,

Our Company put great attention to the Quality of our own products and has got certification of the Quality Management System according to the ISO 9001 norm, BRC and IFS standards.

As far as the extra virgin olive oil is concerned, we carry out analytical tests and sensorial checks on all the batches of oil, in order to guarantee the Quality standards consistently.

Our tests are chemical-physical and sensorial, according to the legal requirements and carried out by De Cecco Quality Control Laboratory. As far as the sensorial checks are concerned, there is a panel leader, officially qualified and recognized for the organoleptic assessment of olive oil, according to the legal requirement who leads panel group of tasters, qualified too.

Our extra virgin olive oil is bottled into thick dark glass bottle, to preserve the oil quality during the entire shelf life and on the bottle label the correct storage instructions are appropriately reported.

For the case of the extra virgin olive oil, lot code L1493 IL best before 29/11/14, during bottling, this oil was fully compliant to the Company Quality standards, that are also more stringent than the legal limits.

With reference to the analytical test report of this lot code, Rapport d'essai N. 2276/14, all the chemical physical parameters tested are fully compliant. In particular the peroxide value, which is a typical indicator of rancidity, is well below the legal limit (legal limit: 20 meq O₂/kg) and even though this lot code is closer to the best before end (November 2014), it still shows 10 meq O₂/kg just as a confirmation of the good characteristics of this oil when it was bottled and still now.

Also the acidity level (found 0,5% against a legal limit of 0,8%) and the spectrophotometric investigation values (K232, K268 and ΔK) are well within the limits and confirm the good quality of this oil, even though it is closer to the shelf life end.

The only negative parameter which is a surprise for us and we do not agree is the sensorial check (which is indeed very delicate and has to be done by qualified and trained tasters) in which it is not mentioned the kind of defect and would like to know what defect has been identified.

The counter sample of our archive of the same lot code has been checked again yesterday and didn't show any organoleptic defect, as well as at the time of bottling.

Kind regards

Tullio Di Primio

Direzione Controllo Qualità

