

Analysenreport NIR

Date/ Datum	17.12.2015
Your sign/ Ihr Zeichen	Probe 1 Koroneiki
Our sign/ Unser Zeichen	2015-2767
Packing/ Verpackung	Probengefäß
Date of analysis/ Tag der Untersuchung	17.12.2015

Flavor profile/ Aroma-Profil (measured by NIRS)	
Fruitiness/ Fruchtigkeit (Range 0-10)	4,4
Bitterness/ Bitternote (Range 0-10)	3,0
Pungency/ Schärfe (Range 0-10)	3,4
Harmony/ Harmonie (Range 0-10)	6,3

Quality/Qualität (measured by NIRS)	
Free Fatty Acids/ freie Fettsäuren (FFA) (%)	0,28
Peroxide Value/ Peroxidzahl (meq O2/kg)	6,2
Spectrometry K232-Value/K232	1,772
Spectrometry K270-Value/K270	0,154
Pyropheophytins (%)	0,4
1,2-Diglycerides (%)	75,4
Monomeric oxidized TAGs MonoxTG (%)	1,48
Anisidine Value	11,30

Legal Limit: 0,8 %
 Legal Limit: 20 meq O2/kg
 Legal Limit: 2,5
 Legal Limit: 0,22
 Should be lower 12 %
 Should be higher 45 -50 %
 Should be lower 2,5 %

Fatty acid composition/ Fettsäureverteilung, % (NIRS)	
Palmitic acid (C16:0)	10,4
Palmitoleic acid (C16:1)	0,8
Stearic Acid (18:0)	2,7
Oleic Acid (18:1-9c)	73,2
Vaccenic Acid (18:1 11c)	1,7
Linoleic Acid (18:2)	5,6
Linolenic Acid (18:3)	0,7
Mono-unsaturated Fatty Acids	77,0
Poly-unsaturated Fatty Acids	6,5
Saturated Fatty Acids	15,8

Triacylglycerol-Pattern, % (NIRS)	
POP	5,7
POO	29,4
PLP	0,4
PLO	5,1
OOO	45,8
OLO	8,1
OLL	1,1
LLL	0,1

Evaluation/ Vewertung	
Identification (if no sensory defects are present)	Olive Oil, extra virgin
Geographical Origin (Probability: about 90% for European countries)	GREECE
Age/ Alter (calc. as months under standard conditions-dark, 20°C)	2
Total storage life/ MHD gesamt, months	17
Quality/Qualität (chem. analysis)	Premium Quality
<p><i>This results are only representative for the analysed sample. Die Analyseergebnisse beziehen sich ausschließlich auf die untersuchte Probe</i></p>	

Gez. Dr. Christian Gertz