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SOCIEDADE AGRÍCOLA FONTE SURRA, LDA

For the attention of **Geral**
Lugar do Tudão nº 35
5150-576 VILA NOVA DE FOZ CÔA
PORTUGAL

Sample description	Olive oil		
Sample reception date :	22/01/2025		
Analysis starting date :	24/01/2025	**Analysis end date:**	03/02/2025
Sampling/Transport :	Transport via carrier		

The information in the table below has been provided by the client and the laboratory is not responsible for it.

Sample described as :	Azeite		
		Packaging	Conditioned in a glass bottle
Responsible for sampling	Client responsibility		

Compositional analyses		Results (uncertainty)	
Y5929	**Y5 Carbohydrates considered negligible Method : [Calculation]**		
	Carbohydrates (negligible)	negligible(s)	
Y525H	**Y5 olive oil - spefific trans sums Method : [Internal, Calculation [Calculation (% by fat content)]]**		
(a)	Sum of trans isomers of linoleic and linolenic aci	< 0.05	%
(a)	Sum of trans isomers of oleic acid	< 0.05	%
C0090	**Y5 Proteins (Kjeldahl) Method : [Internal, Kjeldahl (titrimetry)]**		
(a)	Total Nitrogen	< 0.08	g/100 g
(a)	Proteins (Nx6.25) (Kjeldahl)	< 0.5	g/100 g
AA009	**Y5 Ash Method : [Internal, Gravimetry]**		
(a)	Crude ash	< 0.25	g/100 g
AA480	**Y5 Sugar profile Method : [Internal, IC-PAD]**		
	Glucose	< 0.2	g/100 g
	Fructose	< 0.2	g/100 g
	Sucrose	< 0.2	g/100 g
	Lactose	< 0.2	g/100 g
	Maltose	< 0.2	g/100 g
	Sum of reducing sugars	< 0.2	g/100 g
	Sum of sugars (mono and disaccharides)	< 0.2	g/100 g
AA005	**Y5 Moisture in fats and oils Method : [Internal, Thermo-gravimetry]**		
(a)	Moisture	0.14 (± 0.06)	g/100 g
(a)	Total solids	99.86	g/100 g

Elementary analysis		Results (uncertainty)	
Y5NA1	**Y5 Sodium Method : [Internal, ICP-OES]**		
(a)	Sodium (Na)	< 0.005	g/100 g
(a)	Salt (NaCl) ex Na	< 0.013	g/100 g

Energy values		Results (uncertainty)	
Y5CEN	**Y5 Energy values calculation Method : [according to regulation 1169/2011, Calculation]**		
	Energy value (kcal)	899	kcal/100 g
	Energy value (kJ)	3696	kJ/100 g

Fatty acid profile		Results (uncertainty)
AA25P	**Y5 Fatty acid profile (relative %) Method : [Internal, GC-FID [Calculation % relative]]**	

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Fatty acid profile		Results (uncertainty)
AA25P	**Y5 Fatty acid profile (relative %) Method : [Internal, GC-FID [Calculation % relative]]**	
(a)	Saturated fatty acids	14.46 (± 1.18) %
(a)	Cis Monounsaturated fatty acids	75.34 (± 2.72) %
(a)	Cis Polyunsaturated fatty acids	10.15 (± 0.99) %
(a)	Trans fatty acids	< 0.05 %
(a)	Other fatty acids	< 0.05 %
(a)	trans fatty acids in the fat	< 0.05 g/100 g fat
(a)	Omega-3 fatty acids	0.91 (± 0.28) %
(a)	Omega-6 fatty acids	9.24 (± 0.94) %
(a)	Fatty acids Omega-6 / Omega-3 Ratio	10.16
(a)	Not quantifiable fatty acids	< 0.05 %
(a)	C4:0 Butyric ac.	< 0.05 %
(a)	C6:0 Caproic ac.	< 0.05 %
(a)	C7:0 Enanthic ac.	< 0.05 %
(a)	C8:0 Caprylic ac.	< 0.05 %
(a)	C9:0 Pelargonic ac.	< 0.05 %
(a)	C10:0 Capric ac.	< 0.05 %
(a)	C11:0 Undecylic ac.	< 0.05 %
(a)	C11:1 Undecylenic ac.	< 0.05 %
(a)	C12:0 Lauric ac.	< 0.05 %
(a)	C12:1 Lauroleic ac.	< 0.05 %
(a)	C13:0 Tridecylic ac.	< 0.05 %
(a)	C13:1 Trydecylenic ac.	< 0.05 %
(a)	C14:0 Myristic ac.	< 0.03 %
(a)	C14:1 (n-5c) Myristoleic ac.	< 0.05 %
(a)	C14:1 (n-5t) Myristoleic ac.	< 0.05 %
(a)	C15:0 Pentadecylic ac.	< 0.05 %
(a)	C15:1 (n-5c) Pentadecenoic ac.	< 0.05 %
(a)	C15:1 (n-5t) Pentadecenoic ac.	< 0.05 %
(a)	C16:0 Palmitic ac.	11.71 (± 1.06) %
(a)	C16:1 (n-7c) Palmitoleic ac.	0.82 (± 0.27) %
(a)	C16:1 (n-7t) Palmitelaidique ac.	< 0.05 %
(a)	C17:0 Margaric ac.	< 0.05 %
(a)	C17:1 (n-7c) Heptadecenoic ac.	< 0.05 %
(a)	C17:1 (n-7t) Heptadecenoic ac.	< 0.05 %
(a)	C18:0 Stearic ac.	2.20 (± 0.45) %
(a)	C18:1 (n-6c)	< 0.05 %
(a)	C18:1 (n-7c) Vaccenic ac.	2.42 (± 0.47) %
(a)	C18:1 (n-7t) trans-vaccenic ac.	< 0.05 %
(a)	C18:1 (n-9c) Oleic ac.	71.78 (± 2.66) %
(a)	C18:1 (n-9t) + C18:1 (n-12t)	< 0.05 %
(a)	C18:2 (9c,11t) Conjugated linoleic ac.	< 0.05 %
(a)	C18:2 (n-6c) Linoleic ac. (LA) ω6	9.24 (± 0.94) %
(a)	C18:2 (n-6t) Linolelaidic ac.	< 0.05 %
(a)	C18:2 t2	< 0.05 %
(a)	C18:3 (n-3) α-linolénic ac. (ALA) ω3	0.91 (± 0.28) %
(a)	C18:3 (n-6) γ-linolénic ac. (GLA) ω6	< 0.05 %
(a)	C18:3 t3 (C18:3 t1+C18:3 t2)	< 0.05 %
(a)	C18:4 (n-3) Moroctic ac. ω3	< 0.05 %
(a)	C19:0 Nonadecylic ac.	< 0.05 %
(a)	C19:1 (n-12t)	< 0.05 %

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Fatty acid profile		Results (uncertainty)
AA25P	**Y5 Fatty acid profile (relative %) Method : [Internal, GC-FID [Calculation % relative]]**	
(a)	C19:1 (n-9t)	< 0.05 %
(a)	C20:0 Arachidic ac.	0.37 (± 0.17) %
(a)	C20:1 (n-9c) Gondoic ac.	0.32 (± 0.16) %
(a)	C20:1 (n-9t)+C18:2 (10t, 12c)+C20:1 (n-15c)	< 0.05 %
(a)	C20:2 (n-6c) Eicosodienoic ac.	< 0.05 %
(a)	C20:3 (n-3c) Eicosatrienoic ac.	< 0.05 %
(a)	C20:3 (n-6c) Eicosatrienoic ac.	< 0.05 %
(a)	C20:4 (n-6c) Arachidonic ac. (AA) ω6	< 0.05 %
(a)	C20:5 (n-3c) Eicosapentaenoic (EPA) ω3	< 0.05 %
(a)	C21:0 Heneicosanoic ac.	< 0.05 %
(a)	C22:0 Behenic ac.	0.12 (± 0.09) %
(a)	C22:1 (n-11) Cetoleic ac.	< 0.05 %
(a)	C22:1 (n-9c) Erucic ac.	< 0.05 %
(a)	C22:1 (n-9t) Brassidic ac.	< 0.05 %
(a)	C22:2 (n-6c) Docosadienoic ac.	< 0.05 %
(a)	C22:3 (n-3c) + C22:4 (n-6c)	< 0.05 %
(a)	C22:5 (n-3c) Docosapentaenoic ac. (DPA) ω3	< 0.05 %
(a)	C22:5 (n-6c) Docosapentaenoic ac. ω6	< 0.05 %
(a)	C22:6 (n-3c) Docosahexaenoic ac. (DHA) ω3	< 0.05 %
(a)	C24:0 Lignoceric ac.	0.07 (± 0.06) %
(a)	C24:1 Nervonic ac.	< 0.05 %
Y525P	**Y5 Fatty acid profile (g/100 g) Method : [Internal, Calculation [Calculation (% by fat content)]]**	
(a)	Saturated fatty acids	13.81 (± 1.09) g/100 g
(a)	Monounsaturated fatty acids	71.95 (± 2.52) g/100 g
(a)	Polyunsaturated fatty acids	9.69 (± 0.91) g/100 g
(a)	Trans fatty acids	< 0.01 g/100 g
(a)	Other fatty acids	< 0.01 g/100 g
(a)	Total fatty acids	95.46 (± 2.91) g/100 g
(a)	Omega-3 fatty acids	0.87 (± 0.26) g/100 g
(a)	Omega-6 fatty acids	8.82 (± 0.87) g/100 g
(a)	Remaining fatty acids	< 0.01 g/100 g
(a)	C4:0 Butyric ac.	< 0.01 g/100 g
(a)	C6:0 Caproic ac.	< 0.01 g/100 g
(a)	C7:0 Enanthic ac.	< 0.01 g/100 g
(a)	C8:0 Caprylic ac.	< 0.01 g/100 g
(a)	C9:0 Pelargonic ac.	< 0.01 g/100 g
(a)	C10:0 Capric ac.	< 0.01 g/100 g
(a)	C11:0 Undecylic ac.	< 0.01 g/100 g
(a)	C11:1 Undecylenic ac.	< 0.01 g/100 g
(a)	C12:0 Lauric ac.	< 0.01 g/100 g
(a)	C12:1 Lauroleic ac.	< 0.01 g/100 g
(a)	C13:0 Tridecylic ac.	< 0.01 g/100 g
(a)	C13:1Tridecylenic ac.	< 0.01 g/100 g
(a)	C14:0 Myristic ac.	< 0.01 g/100 g
(a)	C14:1 (n-5c) Myristoleic ac.	< 0.01 g/100 g
(a)	C14:1 (n-5t) Myristoleic ac.	< 0.01 g/100 g
(a)	C15:0 Pentadecylic ac.	< 0.01 g/100 g
(a)	C15:1 (n-5c) Pentadecenoic ac.	< 0.01 g/100 g
(a)	C15:1 (n-5t) Pentadecenoic ac.	< 0.01 g/100 g
(a)	C16:0 Palmitic ac.	11.18 (± 0.98) g/100 g

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Fatty acid profile		Results (uncertainty)
Y525P	**Y5 Fatty acid profile (g/100 g) Method : [Internal, Calculation [Calculation (% by fat content)]]**	
(a)	C16:1 (n-7c) Palmitoleic ac.	0.78 (± 0.24) g/100 g
(a)	C16:1 (n-7t) Palmitelaidic ac.	< 0.01 g/100 g
(a)	C17:0 Margaric ac.	< 0.01 g/100 g
(a)	C17:1 (n-7c) Heptadecenoic ac.	< 0.01 g/100 g
(a)	C17:1 (n-7t) Heptadecenoic ac.	< 0.01 g/100 g
(a)	C18:0 Stearic ac.	2.10 (± 0.41) g/100 g
(a)	C18:1 (n-6c)	< 0.01 g/100 g
(a)	C18:1 (n-7c) Vaccenic ac.	2.31 (± 0.44) g/100 g
(a)	C18:1 (n-7t) trans-Vaccenic ac.	< 0.01 g/100 g
(a)	C18:1 (n-9c) Oleic ac.	68.55 (± 2.46) g/100 g
(a)	C18:1 (n-9t)+C18:1 (n-12t)	< 0.01 g/100 g
(a)	C18:2 (9c,11t) Conjugated linoleic ac.	< 0.01 g/100 g
(a)	C18:2 (n-6c) Linoleic ac (LA) ω6	8.82 (± 0.87) g/100 g
(a)	C18:2 (n-6t) Linolelaidic ac.	< 0.01 g/100 g
(a)	C18:2 t2	< 0.01 g/100 g
(a)	C18:3 (n-3) α-linolénic ac. (ALA) ω3	0.87 (± 0.26) g/100 g
(a)	C18:3 (n-6) γ-linolénic ac. (GLA) ω6	< 0.01 g/100 g
(a)	C18:3 t3 (C18:3 t1+C18:3 t2)	< 0.01 g/100 g
(a)	C18:4 (n-3) Moroctic ac. ω3	< 0.01 g/100 g
(a)	C19:0 Nonadecylic ac.	< 0.01 g/100 g
(a)	C19:1 (n-12t)	< 0.01 g/100 g
(a)	C19:1 (n-9t)	< 0.01 g/100 g
(a)	C20:0 Arachidic ac.	0.35 (± 0.16) g/100 g
(a)	C20:1 (n-9c) Gondoic ac.	0.31 (± 0.15) g/100 g
(a)	C20:1(n-9t)+C18:2(10t,12c)+C20:1(n-15c)	< 0.01 g/100 g
(a)	C20:2 (n-6c) Eicosodienoic ac.	< 0.01 g/100 g
(a)	C20:3 (n-3c) Eicosatrienoic ac.	< 0.01 g/100 g
(a)	C20:3 (n-6c) Eicosatrienoic ac.	< 0.01 g/100 g
(a)	C20:4 (n-6c) Arachidonic ac. (AA) ω6	< 0.01 g/100 g
(a)	C20:5 (n-3c) Eicosapentaenoic ac. ω3 (EPA)	< 0.01 g/100 g
(a)	C21:0 Heneicosanoic ac.	< 0.01 g/100 g
(a)	C22:0 Behenic ac.	0.11 (± 0.08) g/100 g
(a)	C22:1 (n-11) Cetoleic ac.	< 0.01 g/100 g
(a)	C22:1 (n-9c) Erucic ac.	< 0.01 g/100 g
(a)	C22:1 (n-9t) Brassidic ac.	< 0.01 g/100 g
(a)	C22:2 (n-6c) Docosadienoic ac.	< 0.01 g/100 g
(a)	C22:3 (n-3c) + C22:4 (n-6c)	< 0.01 g/100 g
(a)	C22:5 (n-3c) Docosapentaenoic ac. ω3	< 0.01 g/100 g
(a)	C22:5 (n-6c) Docosapentaenoic ac. ω6	< 0.01 g/100 g
(a)	C22:6 (n-3c) Docosahexaenoic ac. (DHA) ω3	< 0.01 g/100 g
(a)	C24:0 Lignoceric ac.	0.07 (± 0.06) g/100 g
(a)	C24:1 Nervonic ac.	< 0.01 g/100 g

Chemistry		Results (uncertainty)
AAC07	**Y5 Fat by difference Method : [calculation, Calculation]**	
	Fat (calculated)	99.9 g/100 g
A7015	**AA Density at 20°C Method : [Internal, Densimetry]**	
(a)	Density	0.9124 (± 0.0008) kg/l
(a)	Relative density (20°C)	0.9140 (± 0.0008)

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SIGNATURE

Marta Figueiredo

Analytical Service Manager (ASM)

Report electronically validated by Marta Figueiredo

EXPLANATORY NOTE

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