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CERTIFICATE OF ANALYSIS

Chemical Quality Parameters

Document No.: VLG-QA-COA-43267 **Rev.:** 01

SECTION 1 · PRODUCT SPECIFICATION

Product Name	Vilgain Organic Extra Virgin Olive Oil 750 ml
PV Number	PV43267
Category	Cooking Oils; Olive Oil
Analysis / Issue Date	23/3/2026

SECTION 2 · LABORATORY TEST RESULTS

Chemical analysis — quality parameters (IOC/COI methods)

Parameter	Result	Limit	Unit	Method
Acidity (% as oleic acid)	0.26	≤ 0.80	g/100g	COI/T.20/Doc No 34
K268 (λ=268 nm)	0.115	≤ 0.220	—	COI/T.20/Doc No 19
K232 (λ=232 nm)	1.609	≤ 2.500	—	COI/T.20/Doc No 19
ΔK	-0.004	≤ 0.010	—	COI/T.20/Doc No 19
Peroxide value	7.30	≤ 20.00	meq O ₂ /kg	COI/T.20/Doc No 35

Limits according to IOC/COI trade standard for extra virgin olive oil.

SECTION 3 · ANALYTICAL METHOD SUMMARIES

Method: Official International Olive Council (IOC/COI) methods for the quality assessment of extra virgin olive oil:

- COI/T.20/Doc No 34 — Determination of free acidity
- COI/T.20/Doc No 19 — Spectrophotometric investigation in the UV (K232, K268, ΔK)
- COI/T.20/Doc No 35 — Determination of peroxide value

Performing laboratory: ENVIROLABS — Institute of Agricultural & Environmental Analysis, Skala Lakonias, Greece.

Place & Date:

Brno, Czech Republic, 21 July 2026

QA Department

Vilgain s.r.o.

This Certificate of Analysis is issued for internal use only and applies solely to the items tested. Analyses were conducted by an accredited third-party laboratory.