



# AVOCADO OIL TESTING

Your bottom line depends on top-of-the-line scientific testing to protect the integrity and preserve the identity of your finely crafted avocado oil products. Our capacity and commitment to scientific excellence uniquely position us to collaborate with your teams throughout your food safety and quality journey. What you'll get: agility; innovation; customized service; and consistent, accurate results.

## Eurofins Central Analytical Laboratory Provides:

- American Oil Chemist Society (AOCS) testing including Quality and purity.  
Quality: Moisture, Insoluble Impurities, FFA, Peroxide Value, UV Absorbance  
Purity: Fatty Acid Profile, Sterol Profile, Tocopherols
- Approved Laboratory - AOCS
- ISO 17025 accredited laboratory
- Full contaminants testing including known pesticides, BPA, phthalates, hexane / other solvent residues for organic verification
- Vast experience with commercial oils and fats, including olive oil chemistry
- Affiliations:  
American Oil Chemist Society (AOCS)  
International Olive Council (IOC)  
Organic Trade Association (OTA) Codex

Test	LOQ	Codex Proposed
<b>Quality Testing</b>		
Moisture	0.01%	
Insoluble Impurities	0.01%	
FFA	0.01%	
Peroxide Value	1 meq/kg	
UV Absorbance	0.01	
Iron	0.02 mg/kg	
Copper	0.01 mg/kg	
Acid Value	0.05 mg KOH/g	
<b>Purity</b>		
Fatty Acid Profile	0.01%	X
Sterol profile	0.01%	X
Tocopherol profile	0.1 mg/kg	X
<b>Contaminants / Organic verification</b>		
Pesticide Screen	0.01 mg/kg	
Hexane residual	1 mg/kg	
Solvent Residue Screen	Various	
BPA	1 ug/kg	
Phthalates	0.1 mg/kg	