



BURHANIYE CHAMBER OF COMMERCE
LABORATORY SERVICES LIMITED
REPORT OF EXAMINATION AND ANALYSIS

Document Code: BURTOLAB-SR 01
First release date: 16.11.2022
Revision date: 00
Revision Number: 00
Page: 1 / 1

Report / Revision Number BTOLAB-SÇ-2023-11-28-181 Report Date: 28.11.2023

1. SAMPLE INFORMATION

The Purpose of Analysis: Special Request Manufacturer Company Name :
Institution Sending the Sample: Tahir Aşkın Soyer / Bilgem Zeytincilik Num. Serial-Party No/ Code No:
Sample Name and Description: Early Harvest Olive Oil Sample Acceptance Date: 28.11.2023
Date and Number of Minutes Sample Report Number:
Sample. Acceptance Temperature: 22°C Production and expiration date:
Sample Seal Number:
Sample Packaging: Sample Container Amount: 150 ml
Date of Arrival at the Laboratory: 28.11.2023
Analysis start and end date : 28.11.2023-28.11.2023

2. ANALYSIS RESULTS

Examination And Analysis	Results	Unit	Method	RG (%)	M.U. (±)	M.L.	Limit/Limit Source	E
Free Fatty Acidity	0,59	(% in oleic acid)	TGK 2014/53 Method COI/T.20/DOC. 34/Rev. 1 - 2017				≤ 0,8 TGK 2014/53	S
Peroxide Value	4,79	Meq active oxygen/kg fat)	TGK 2014/53 Method COI/T.20/DOC. 35/Rev. 1 - 2017				≤ 20 TGK 2014/53	S
Uv Specific Absorbance	E270nm: 0,13 E232nm: 1,73 ΔE: 0,00	E	TGK 2014/53 Method COI/T.20/DOC. 19/rev. 5/2019				E270nm: ≤ 0,22 E232nm: ≤ 2,50 ΔE: ≤ 0,01 TGK 2014/53	S
Total Phenol	84,009	Gallic acid (mg/mL)	Folin - Ciocalteu Method GF Montedoro & others, J Agr Food Chem , 1992, 40, s.1571 MT Satue & others J Am Yağ Kimya Soc , 1995, 72(10), s.1131 M Saitta & others, Nehir BT Sost Grasse, 2000, 77 (9), s. 585					

- As a result of the examination and analysis, the above-mentioned values were determined.
- No part of this analysis report may be used alone or separately.
- Analysis results are valid for the sample mentioned above.
- This report cannot be partially copied or reproduced without the written permission of the laboratory.
- Unsigned and unsealed reports are invalid.6. Abbreviations; E: Evaluation. S: Suitable. N.A.: Not available. E.F.: Evaluation Failed. RG.: Regain. M.U: Measurement Uncertainty. M.L: Measurement Limit.TGK:: Turkish Food Codex
- The laboratory was not involved in the sampling phase. For this reason, uncertainty due to sampling was not taken into account.
- Analysis Results are valid for the sample received.
- The laboratory is responsible for all information except where specified by the customer. (See: official report of the sample included in this analysis report, analysis proposal form and/or email information sent by the customer)
- This information will be included in the report based on your declaration, and the responsibility belongs to the customer. BURTOLAB provides a final report to inform the customer. This result does not constitute a valid document in transactions in any official authority. The customer will use this data for his own information purposes. BURTOLAB cannot be held responsible for any problems that may arise due to this information.

3. APPROVAL AND SIGNATURES

Chemical analysis Unit Manager

Merve Özdem
Chemical Engineer

Sample Acceptance and Reporting
Instead of Unit Manager

Seval Dağlı
Chemical Engineer

Confirmable
28.11.2023

Laboratory Manager
Seval Dağlı
Chemical Engineer

BURHANIYE CHAMBER OF COMMERCE LABORATORY SERVICES LIMITED

Address : Mahkeme Mah. Hürriyet Cad. No:10 İç Kapı No: 5 6

Burhaniye / Balıkesir/TÜRKİYE

Post code : 10700

Telephone : 0 266 4121292

Emaila : info@burtolab.com

Web Site : www.burtolab.com

Fax : 0 266 4121292



BURHANIYE CHAMBER OF COMMERCE
LABORATORY SERVICES LIMITED
REPORT OF EXAMINATION AND ANALYSIS

Document Code: BURTOLAB-SR 01
First release date: 16.11.2022
Revision date: 00
Revision Number: 00
Page: 1 / 1

Report / Revision Number BTOLAB-SÇ-2023-11-28-182 Report Date: 28.11.2023

1. SAMPLE INFORMATION

The Purpose of Analysis: Special Request Manufacturer Company Name :
Institution Sending the Sample: Tahir Aşkın Soyer / Bilgem Zeytincilik Num. Serial-Party No/ Code No:
Sample Name and Description: Late Harvest Olive Oil Sample Acceptance Date: 28.11.2023
Date and Number of Minutes Sample Report Number:
Sample. Acceptance Temperature: 22°C Production and expiration date:
Sample Seal Number: Amount: 150 ml
Sample Packaging: Sample Container Date of Arrival at the Laboratory: 28.11.2023
Analysis start and end date : 28.11.2023-28.11.2023

2. ANALYSIS RESULTS

Examination And Analysis	Results	Unit	Method	RG (%)	M.U. (±)	M.L.	Limit/Limit Source	E
Free Fatty Acidity	0,63	(% in oleic acid)	TGK 2014/53 Method COI/T.20/DOC. 34/Rev. 1 - 2017				≤ 0,8 TGK 2014/53	S
Peroxide Value	4,78	Meq active oxygen/kg fat)	TGK 2014/53 Method COI/T.20/DOC. 35/Rev. 1 - 2017				≤ 20 TGK 2014/53	S
Uv Specific Absorbance	E270nm: 0,14 E232nm: 1,70 ΔE: 0,00	E	TGK 2014/53 Method COI/T.20/DOC. 19/rev. 5/2019				E270nm: ≤ 0,22 E232nm: ≤ 2,50 ΔE: ≤ 0,01 TGK 2014/53	S
Total Phenol	85,380	Gallic acid (mg/mL)	Folin - Ciocalteu Method GF Montedoro & others, J Agr Food Chem , 1992, 40, s.1571 MT Satue & others J Am Yağ Kimya Soc , 1995, 72(10), s.1131 M Saitta & others, Nehir BT Sost Grasse, 2000, 77 (9), s. 585					

- As a result of the examination and analysis, the above-mentioned values were determined.
- No part of this analysis report may be used alone or separately.
- Analysis results are valid for the sample mentioned above.
- This report cannot be partially copied or reproduced without the written permission of the laboratory.
- Unsigned and unsealed reports are invalid.6. Abbreviations; E: Evaluation. S: Suitable. N.A.: Not available. E.F.: Evaluation Failed. RG.: Regain. M.U: Measurement Uncertainty. M.L: Measurement Limit.TGK:: Turkish Food Codex
- The laboratory was not involved in the sampling phase. For this reason, uncertainty due to sampling was not taken into account.
- Analysis Results are valid for the sample received.
- The laboratory is responsible for all information except where specified by the customer. (See: official report of the sample included in this analysis report, analysis proposal form and/or email information sent by the customer)
- This information will be included in the report based on your declaration, and the responsibility belongs to the customer. BURTOLAB provides a final report to inform the customer. This result does not constitute a valid document in transactions in any official authority. The customer will use this data for his own information purposes. BURTOLAB cannot be held responsible for any problems that may arise due to this information.

3. APPROVAL AND SIGNATURES

Chemical analysis Unit Manager

Merve Özdem
Chemical Engineer

Confirmable
28.11.2023

Laboratory Manager
Seval Dağlı
Chemical Engineer

Sample Acceptance and Reporting
Instead of Unit Manager

Seval Dağlı
Chemical Engineer

BURHANIYE CHAMBER OF COMMERCE LABORATORY SERVICES LIMITED

Address : Mahkeme Mah. Hürriyet Cad. No:10 İç Kapı No: 5 6
Burhaniye / Balıkesir/TÜRKİYE

Post code : 10700

Telephone : 0 266 4121292

Emaila : info@burtolab.com

Web Site : www.burtolab.com

Fax : 0 266 4121292