

R A R U M®

extra virgin olive oil

test results.



MICRO-BATCH no. 003

Harvest 2024 / Quantity 900 Liters

Sample date: 07.01.2025

Uv Spectrophotometric
Analysis

	Standard	Rarum® EVOO
Oleic acid %	≤ 0,8	0,14 ± 0,01
Peroxide Index (meq O ₂ / kg)	≤ 20,0	5.3 ± 1,2
K232	≤ 2,50	1,66 ± 0,14
K268	≤ 0,22	0,14 ± 0,01
ΔK	≤ 0,01	-0,01 ± 0,01
Wax content mg/kg	C42 + C44 + C46 ≤ 150	42 ± 11
Fatty Acid Ethyl Ester (FAEE) mg/kg	≤ 35	≤ 3,0 (LQ)

Nutrition declaration	for 100 ml
Energy	3379Kj / 821Kcal
Fat	91.2 g
of which saturated	13.1 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

Extra Virgin Olive Oil is a natural, living product so its characteristics are subject to a continuous process of evolution over time.



R A R U M®

extra virgin olive oil

test results.



MICRO-BATCH no. 004

Harvest 2024 / Quantity 1000 Liters

Sample date: 07.01.2025

Uv Spectrophotometric
Analysis

	Standard	Rarum® EVOO
Oleic acid %	≤ 0,8	0,14 ± 0,01
Peroxide Index (meq O ₂ / kg)	≤ 20,0	5,0 ± 1,1
K232	≤ 2,50	1,67 ± 0,14
K268	≤ 0,22	0,13 ± 0,01
ΔK	≤ 0,01	0,00 ± 0,01
Wax content mg/kg	C42 + C44 + C46 ≤ 150	64 ± 17
Fatty Acid Ethyl Ester (FAEE) mg/kg	≤ 35	≤ 3,0 (LQ)

Nutrition declaration	for 100 ml
Energy	3379Kj / 821Kcal
Fat	91.2 g
of which saturated	13.1 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

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R A R U M®

extra virgin olive oil
test results.



MICRO-BATCH no. R25

Harvest 2024 / Altitude 320-380 m

Sample date: 15.01.2025

Uv Spectrophotometric
Analysis

	Standard	Rarum® EVOO
Oleic acid %	≤ 0,8	0,11 ± 0,01
Peroxide Index (meq O ₂ / kg)	≤ 20,0	4,5 ± 1,0
K232	≤ 2,50	1,72 ± 0,22
K270	Max. 0,20	0,16 ± 0,01
ΔK	Max. 0,01	0,00 ± 0,01
Wax content mg/kg	C40 + C42 + C44 + C46 ≤ 250	49 ± 14
FAME + FAEE mg/kg	≤ 75	10 mg/kg
Sterols	≥1000	1322 ± 66 mg/kg

Nutrition declaration	for 100 ml
Energy	3421Kj / 821Kcal
Fat	91.2 g
of which saturated	13.1 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

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