

TEST REPORT: HNSA/220881761-AF84113

REPORTED DATE: 17-August-2022

CUSTOMER: **OLIVE JARDIN MARKETING**
NO.1159, TAMAN MUTTAQIN,
JALAN DATO LUNDANG,
15200 KOTA BHARU,
KELANTAN.

The following sample(s) was/were submitted and identified by applicant as:

SAMPLE MARKING : ZOUITINA PRESTIGE
SAMPLING DATE : -
SAMPLE DESCRIPTION : ONE (1) SAMPLE OF EXTRA VIRGIN OLIVE OIL
CUSTOMER REF. : -
SAMPLE ID : AF84113
SGS JOB NO. : H&N / 2022-07-18-042
SAMPLE CONDITION : AMBIENT
SAMPLE RECEIVED : 18-July-2022
TESTING PERIOD : 18-July-2022 to 17-August-2022
TEST RESULTS : -PLEASE REFER TO NEXT PAGE(S)-
REMARKS : 1) The test parameters indicated with symbol (**) were externally provided by SG S Germany based on Test Report No. 5931344.

SIGNED FOR AND ON BEHALF OF
SGS (MALAYSIA) SDN BHD



LOW ZHEN HUI
MULTI-BUSINESS LABORATORY MANAGER
FOOD ANALYST NO. MJMM0178

Test Report Form No.: SGS/TR/HN/001, Ver: 1.0, Effective Date: 10/02/2021

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TEST REPORT: HNSA/220881761-AF84113

REPORTED DATE: 17-August-2022

CUSTOMER : OLIVE JARDIN MARKETING
SAMPLE ID : AF84113 - ZOUITINA PRESTIGE
TEST RESULTS :

TEST PARAMETER	TEST METHOD	RESULT	UNIT
Bitter (median)*	Regulation (EEC) 2568/91. Panel of at least 8 persons (officially recognized by IOC)	3.4	NA
Category	Regulation (EEC) 2568/91. Panel of at least 8 persons (officially recognized by IOC)	extra virgin	-
Defects (median)*	Regulation (EEC) 2568/91. Panel of at least 8 persons (officially recognized by IOC)	0	NA
Fruity (median)*	Regulation (EEC) 2568/91. Panel of at least 8 persons (officially recognized by IOC)	5.2	NA
Harmony (median)*	SOP M 3642	6.5	NA
Pungent (median)*	Regulation (EEC) 2568/91. Panel of at least 8 persons (officially recognized by IOC)	3.7	NA

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*** End of test report ***

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TEST REPORT: HNSA/220984925-AF84112

REPORTED DATE: 21-September-2022

CUSTOMER: **OLIVE JARDIN MARKETING**
NO.1159, TAMAN MUTTAQIN,
JALAN DATO LUNDANG,
15200 KOTA BHARU,
KELANTAN.

The following sample(s) was/were submitted and identified by applicant as:

SAMPLE MARKING : ZOUITINA PRESTIGE
SAMPLING DATE : -
SAMPLE DESCRIPTION : ONE (1) SAMPLE OF EXTRA VIRGIN OLIVE OIL
CUSTOMER REF. : -
SAMPLE ID : AF84112
SGS JOB NO. : H&N / 2022-07-18-042
SAMPLE CONDITION : AMBIENT
SAMPLE RECEIVED : 18-July-2022
TESTING PERIOD : 18-July-2022 to 03-August-2022
TEST RESULTS : -PLEASE REFER TO NEXT PAGE(S)-
REMARKS : 1) Test result of fatty acid composition was normalized to 100% oil/fat basis.2) The test parameters indicated with symbol (^) were externally provided.
NOTES : - N.D. = Not Detected

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REPORTED DATE: 21-September-2022

CUSTOMER : OLIVE JARDIN MARKETING
SAMPLE ID : AF84112 - ZOUITINA PRESTIGE
TEST RESULTS :

TEST PARAMETER	TEST METHOD	RESULT	UNIT
Peroxide Value	AOCS Cd 8b-90	7.15	meq/kg
Acid value	AOCS Cd 3d-63	0.25	mgKOH/g
Moisture & Volatile Matter	AOCS Ca 2c-25	0.089	%
Iodine Value (Wijs)	AOCS Cd 1d-92	82.5	-
Saponification Value	AOCS Cd 3-25	192.3	mgKOH/g
Caproic acid (C6:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.<(0.01)	%
Caprylic acid (C8:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.<(0.01)	%
Capric acid (C10:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.<(0.01)	%
Lauric acid (C12:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.<(0.01)	%
Tridecanoic acid (C13:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.<(0.01)	%
Myristic acid (C14:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.<(0.01)	%
Myristoleic acid (C14:1)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.<(0.01)	%

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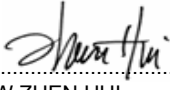

TEST REPORT: HNSA/220984925-AF84112

REPORTED DATE: 21-September-2022

CUSTOMER : OLIVE JARDIN MARKETING
SAMPLE ID : AF84112 - ZOUITINA PRESTIGE
TEST RESULTS :

TEST PARAMETER	TEST METHOD	RESULT	UNIT
Pentadecanoic acid (C15:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Pentadecenoic acid (C15:1)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Palmitic acid (C16:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	14.53	%
Palmitoleic acid (C16:1n9c)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	1.27	%
Margaric acid (C17:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	0.10	%
Margaroleic acid (C17:1)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Stearic acid (C18:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	2.21	%
Elaidic acid (C18:1n9t)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	0.12	%
Oleic acid (C18:1n9c)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	69.99	%
Linolelaidic acid (C18:2n6t)	In-house method, CL-TM-01-011, based on AOCS Ce 1c-89, AOCS Ce 1-62, AOCS Ce 1d-91, AOCS Ce 2-66, 2005 (GC)	N.D.(<0.01)	%
Linoleic acid (C18:2n6c)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	9.79	%
Alpha-Linolenic acid (C18:3n3)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	1.04	%

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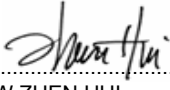

TEST REPORT: HNSA/220984925-AF84112

REPORTED DATE: 21-September-2022

CUSTOMER : OLIVE JARDIN MARKETING
SAMPLE ID : AF84112 - ZOUITINA PRESTIGE
TEST RESULTS :

TEST PARAMETER	TEST METHOD	RESULT	UNIT
Gamma-Linolenic acid (C18:3n6)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Arachidic acid (C20:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	0.41	%
Eicosenoic acid (C20:1n9)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	0.30	%
Eicosadienoic acid (C20:2n6)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Eicosatrienoic acid (C20:3n6)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Eicosatrienoic acid (C20:3n3)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Arachidonic acid (C20:4n6)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Eicosapentaenoic acid (C20:5n3)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Heneicosanoic acid (C21:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Behenic acid (C22:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	0.14	%
Erucic acid (C22:1n9)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Docosadienoic acid (C22:2n6)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%

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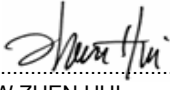

TEST REPORT: HNSA/220984925-AF84112

REPORTED DATE: 21-September-2022

CUSTOMER : OLIVE JARDIN MARKETING
SAMPLE ID : AF84112 - ZOUITINA PRESTIGE
TEST RESULTS :

TEST PARAMETER	TEST METHOD	RESULT	UNIT
Docosahexaenoic acid (C22:6n3)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Tricosanoic acid (C23:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Lignoceric acid (C24:0)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	0.10	%
Nervonic acid (C24:1)	In-house method, CL-TM-01-011, based on AOCS Ce-2-66, 2005 & AOCS Ce 1d-91, & AOCS Ce 1c-89, 2005 (GC)	N.D.(<0.01)	%
Protein: N x 6.25	In-house method, CL-TM-01-018, based on AACC 46-12, Vol. II 9th Edition	N.D.(<0.2)	g/100g
Dietary Fibre	AOAC 985.29, 2005	N.D.(<0.5)	g/100g
Total Carbohydrate	By calculation (based on Method of Analysis for Nutrition Labelling, AOAC, 1993, page 106 & 5)	0.1	g/100g
Total Fat	By Calculation based on FOSFA 2019 and MPOB p3.7 : 2004	99.9	%
DPPH (% Inhibition) ^{^^}	Journal of Food Chemistry 95 (2006), pg 319-327. Spectrophotometer	31.07	-
FRAP in 10mg/mL ^{^^}	Journal of Food Chemistry 95 (2006), pg 319-327. Spectrophotometer	0.055	mg/mL
FRAP in 20mg/mL ^{^^}	Journal of Food Chemistry 95 (2006), pg 319-327. Spectrophotometer	0.137	mg/mL
FRAP in 40mg/mL ^{^^}	Journal of Food Chemistry 95 (2006), pg 319-327. Spectrophotometer	0.250	mg/mL

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TEST REPORT: HNSA/220984925-AF87090

REPORTED DATE: 21-September-2022

CUSTOMER: **OLIVE JARDIN MARKETING**
NO.1159, TAMAN MUTTAQIN,
JALAN DATO LUNDANG,
15200 KOTA BHARU,
KELANTAN.

The following sample(s) was/were submitted and identified by applicant as:

SAMPLE MARKING : ZOITINA PRESTIGE
SAMPLING DATE : 01-January-2000
SAMPLE DESCRIPTION : ONE (1) SAMPLE OF EXTRA VIRGIN OLIVE OIL
CUSTOMER REF. : -
SAMPLE ID : AF87090
SGS JOB NO. : H&N / 2022-07-18-042
SAMPLE CONDITION : AMBIENT
SAMPLE RECEIVED : 17-August-2022
TESTING PERIOD : 17-August-2022 to 19-September-2022
TEST RESULTS : -PLEASE REFER TO NEXT PAGE(S)-
REMARKS : 1) This test report supersedes report no.: HNSA/220882111-AF87090

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REPORTED DATE: 21-September-2022

CUSTOMER : OLIVE JARDIN MARKETING
SAMPLE ID : AF87090 - ZOUITINA PRESTIGE
TEST RESULTS :

TEST PARAMETER	TEST METHOD	RESULT	UNIT
Free Fatty Acid (as Oleic Acid)	AOCS Ca 5a-40	0.14	%

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Test Report Form No.: SGS/TR/HN/001, Ver: 1.0, Effective Date: 10/02/2021

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FINAL REPORT:
SV22-01702 Revision 1

DATE: 01/09/2022

SAMPLE DATA		CLIENT DATA	
Order Nº:	1047248	Olive Jardin Marketing	
Client ID:	AF84114-2	No. 1159, Taman Muttaqin	
Laboratory ID:	SV22-01702.001	Jalan Dato Lundang	
Product:	Extra Virgin Olive Oil	15200 Kota Bahru (Kelantan)	
Description:	OIL INTO A 250ML AMBER GLASS BOTTLE	Malaysia	
Received:	25/08/2022	Atn:	
Sampled by :	CLIENT		
In pursuance to an order from SGS MALAYSIA our intervention will be analysis on received sample.			
INFORMATION OF THE LABEL: AF84114-2 PRODUCT: EXTRA VIRGIN OLIVE OIL (ZOUTINA PRESTIGE)			

RESULTS			
ANALYSIS	RESULT.	UNIT	TEST METHOD
Alkyl esters (FAMES+FAEES)			RCEE 2568/91 Anexo XX y post. mod.
Fatty acid ethyl esters (FAEES)	<10	mg/kg	
Sterol Composition & Alcoholic compounds			RCEE 2568/91 Anexo XIX y post. mod.
Cholesterol (*)	0,1	%	
Brassicasterol (*)	<0,1	%	
24 methylene cholesterol (*)	<0,1	%	
Campesterol (*)	3,2	%	
Campestanol (*)	0,1	%	
Stigmasterol (*)	1,1	%	
Delta 7 campesterol (*)	<0,1	%	
Beta sitosterol apar. (*)	94,6	%	
Delta 7 stigmastenol (*)	0,2	%	
Delta 7 avenasterol (*)	0,5	%	
Erithrodiol & Uvaol (*)	1,7	%	
Total Sterols (*)	1968	mg/kg	
Determination of biophenols in olive oils (*)	327,6	mg/kg	COI/T.20/DOC.29/Rev.2- 2022
Hydroxytyrosol (*)	<30,0	mg/kg	COI/T.20/DOC.29/Rev.2- 2022
Tyrosol (*)	<30,0	mg/kg	COI/T.20/DOC.29/Rev.2- 2022
DDLA (*)	44,8	mg/kg	COI/T.20/DOC.29/Rev.2- 2022
DDOA (*)	54,7	mg/kg	COI/T.20/DOC.29/Rev.2- 2022
AOA (*)	125,7	mg/kg	COI/T.20/DOC.29/Rev.2- 2022
AOL (*)	54,0	mg/kg	COI/T.20/DOC.29/Rev.2- 2022

Analysed: between 26/08/2022 and 30/08/2022

This report replaces & substitutes all the previous reports with the same number with each previous corresponding revisions

The sample(s) to which the findings recorded herein (the "Findings") relate was(were) drawn and / or provided by the Client or by a third party acting at the Client's direction. The Findings constitute no warranty of the sample's representativeness of any goods and strictly relate to the sample(s). The Company accepts no liability with regard to the origin or source from which the sample(s) is/are said to be extracted.

The product and label information have been provided by the customer, the laboratory is not responsible for such information.

Laboratory has estimated uncertainties for each accredited parameter at client disposal.

These results refer exclusively to the samples analyzed. The results shown in the report refer only to the sample(s) unless otherwise stated. This document cannot be reproduced without the written consent of the Laboratory Management. It is not a quality certificate. The laboratory will keep the samples for 90 days.

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**FINAL REPORT:
SV22-01702 Revision 1**

DATE: 01/09/2022

REPORT COMMENTS:

Revision 1: error in the client to open job, detected by the client.

Signed for and on Behalf of SGS Española de Control S.A :

**Macarena González Catalán
Technical Director**

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