



lluis jané busquets
laboratori d'anàlisi s.l.



Recognized by the
International Olive Council
for physico-chemical testing
(01/12/14-30/11/15)

V.A.T. Id. B61817615
tel - fax 937211325
lluis.jane@ljbllab.com
www.ljbllab.com



Lluís Jané Busquets Laboratori d'Anàlisi S.L.
c/ St Llorenç, 27 baixos 08192 Sant Quirze del Valles (Bcn)

VIDORIA S.L.
Ctra. Reus-Cambrils Km 4,5
43206 - Reus
TARRAGONA

Report nº. 20_1015

ANALYSIS CERTIFICATE

St. Quirze del Vallès 04/09/2020
Dear Sirs,

CLIENT: TAISUN ENTERPRISE CO.,LTD. 10FL, NO.99, SEC.2, CHANG AN E.ROAD TAIPEI TAIWAN

We send you this CERTIFICATE OF ANALYSIS from VIDORIA, S.L.

(Ctra. Reus-Cambrils Km. 4, 5) 43206 REUS (Spain) of this **EXTRA VIRGIN OLIVE OIL**, 2800 cartons with 6 glass bottles of 750ml
BRAND: CHEF OIL total: 11.536 kilos Sample Ref. Lot 837.

RESULTS

- Free Acidity (% Oleic Acid) 0,24 %
PNT-RT-50
- Acid Value (mg KOH/g) 0.48 mg KOH/g
- Peroxide value (meq/Kg) 4.2 meq/Kg
PNT-RT-20
- Absorbency in ultra violet: K232=1,67
RCEE 2568/91 A-IX in force K270=0,11
ΔK<0,00
- *Fatty Acid Composition (Quantitative %) :
RCEE 2568/91 A-X in force

Myristic Acid	0,01%
Palmitic	8,91%
Palmitoleic.	0,51%
Heptadecanoic (margaric).....	0,05%
Heptadecenoic (margaroleico).....	0,05%
Stearic	3,61%
Oleic	79,59%
Linoleic	5,88%
Arachidic.....	0,42%
Linolenic.....	0,62%
Eicosenoic	0,18%
Behenic.....	0,12%
Lignoceric	0,04%
- *Trans fatty acids:C18:1T=0,01%
PNT-RT-04 C18:2T+C18:3T=0,01%

The analytical determinations and activities marked with a (*) are not included in the Enac accreditation scope.

The uncertainty value of the quantitative tests is at the customer's disposal.

This analysis report corresponds exclusively to the received and analyzed sample.

The results are considered the client's property and its total or partial reproduction is not allowed without the written authorization of the laboratory.



lluis jané busquets
laboratori d'anàlisi s.l.



LABORATORI D'ANÀLISI - Nº 40 2114
MFAO, Sociedad Rectora
del Mercado de Futuros
del Aceite de Oliva, S.A.



Recognized by the
International Olive Council
for physico-chemical testing
(01/12/14-30/11/15)

V.A.T. Id. B61817615
tel - fax 937211325
lluis.jane@ljblab.com
www.ljblab.com



Lluís Jané Busquets Laboratori d'Anàlisi S.L.
c/ St Llorenç, 27 baixos 08192 Sant Quirze del Valles (Bcn)

VIDORIA S.L.
Ctra. Reus-Cambrils Km 4,5
43206 - Reus
TARRAGONA

Report nº20_1015

ANALYSIS CERTIFICATE

St. Quirze del Vallès 04/09/2020
Dear Sirs,

CLIENT: TAISUN ENTERPRISE CO.,LTD. 10FL, NO.99, SEC.2, CHANG AN E.ROAD TAIPEI TAIWAN

SAMPLE DESCRIPTION: EXTRA VIRGIN OLIVE OIL , Ref. LOT 837
GROSS WEIGHT: 0.916 KG =1 LITER

REAL TIME QUANTITATIVE PCR ANALYSIS

LIMIT OF DETECTION: 0.1%

TEST OLIVE OIL REFERENCE GENE: no olive dna detected

TEST 35S PROMOTER REAL TIME QUANTITATIVE: no GMO detected, qualified by reference gene result.

Yours faithfully, signed by General Manager Lluís Jané.

The analytical determinations and activities marked with a (*) are not included in the Enac accreditation scope.

The uncertainty value of the quantitative tests is at the customer's disposal.

This analysis report corresponds exclusively to the received and analyzed sample.

The results are considered the client's property and its total or partial reproduction is not allowed without the written authorization of the laboratory.

Lluís Jané Busquets Laboratori d'Anàlisi S.L.
c/ St Llorenç, 27 baixos 08192 Sant Quirze del Valles (Bcn)

VIDORIA S.L.
Ctra. Reus-Cambrils Km 4,5
43206 - Reus
TARRAGONA

Report nº. 20_1015

ANALYSIS CERTIFICATE

- Aflatoxin: 3 ppb
- Benzopyrene: 1 ppb
- Erythrodiol+Uvaol= 3.1 %
PNT-RT-06
- Difference between actual and theoretical ECN 42=0.10
PNT-RT-05
- Wax content (C40+C42+C44+C46)= 31 mg/kg
PNT-RT-08
- Moisture & volatile matter: <0.1%
- Lovibond 5 ¼" cell yellow: 29
Lovibond 5 ¼" cell red: 3.2
Lovibond 5 ¼" cell blue: 1.8
- Copper: 0.02 ppm
- Mercury: 0.01 ppm
- Arsenic: 0.01 ppm
- Lead: 0.01 ppm
- Residual solvent content: NIL
- Insoluble impurity: 0.01%

CONCLUSIONS

The analytical determinations requested comply with UE Regulations Nº 299/2013 that modifies Nº 2568/91 governing the quality of EXTRA VIRGIN OLIVE OIL fit for human use.



Yours faithfully, signed by General Manager Lluís Jané.

The analytical determinations and activities marked with a (*) are not included in the Enac accreditation scope.

The uncertainty value of the quantitative tests is at the customer's disposal.
This analysis report corresponds exclusively to the received and analyzed sample.
The results are considered the client's property and its total or partial reproduction is not allowed without the written authorization of the laboratory.