



CERTIFICATE OF ANALYSIS

EXTRA VIRGIN OLIVE OIL

Batch 01 - Harvested: November 2025 (Early Harvest)
Priego de Córdoba, Andalusia (Spain)
Independently lab-tested according to International Olive Council standards

BATCH DETAILS

Batch:	Lusholio Batch 01
Analysis Date:	March 2026
Harvested:	November 2025 (Early Harvest)
Origin:	Priego de Córdoba, Andalusia (Spain)
Extraction:	Cold Extracted

ANALYSIS | RESULT

Acidity	0.17% (78% below EU max 0.80%)
Peroxides	7.4 meq/kg (63% below EU max 20.0)
K232	< 1.63 (EU max 2.50)
K270	< 0.12 (EU max 0.22)
Ethyl Esters	6 mg/kg (83% below EU max 35)
Polyphenols	340 mg/kg

Verification ID: LSH-BATCH01-2026
Date of Issue: March 2026

Independently tested by Indlab
(Laboratorio Agroalimentario Industrial S.L.)
Recognised by the International Olive Council (IOC)

Each Lusholio batch is independently tested by Indlab, an accredited laboratory recognised by the International Olive Council (IOC).
These results confirm compliance with strict international standards and reflect the natural quality of carefully selected olives compromise.