**Olive oil should ONLY be olive oil.**

The olive oil industry faces increased pressure to prove that its products live up to the quality and origin on the bottle. Consumers are now more aware than ever, that olive oils may not always be what is claimed or advertised. Our separation and detection technologies provide ideal solutions to address these challenges the olive oil industry faces today.

### WHAT'S POTENTIALLY IN MY BOTTLE?

- **PESTICIDES**
- **STIGMASTADIENES**
- **FATTY ACID ETHYL ESTERS (FAEES)**
- **TRACE METALS**
- **EQUIVALENT CARBON NUMBER (ECN)**
- **FREE FATTY ACIDS (FFA)**
- **DIGLYCERIDES**
- **HALOGENATED HYDROCARBONS**
- **FATTY ACID PROFILE (FAP)**
- **TOTAL STEROLS**
- **ORGANOLEPTIC CONTENT**
- **TRANS ISOMERS**
- **DI- AND TRI-ACETYL GLYCEROL (DAG)**
- **PYROPHEOPHYTINS (PPP)**
- **MINERAL OIL COMPONENTS (MOSH/MOAH)**
- **PEROXIDE VALUE (PV)**
- **FATTY ACID METHYL ESTERS (FAMES)**
- **WAX CONTENT**

### KEY AREAS IN OLIVE OIL TESTING

- Safety
- Authenticity
- Process monitoring
- Quality

### NUTRITION FACTS

<table>
<thead>
<tr>
<th>Nutritional value per 100 g (3.5 oz)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Carbohydrates</td>
</tr>
<tr>
<td>Fat</td>
</tr>
<tr>
<td>Saturated</td>
</tr>
<tr>
<td>Monounsaturated</td>
</tr>
<tr>
<td>Polyunsaturated</td>
</tr>
<tr>
<td>omega-3</td>
</tr>
<tr>
<td>omega-6</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Vitamin E</td>
</tr>
<tr>
<td>Vitamin K</td>
</tr>
<tr>
<td>Iron</td>
</tr>
</tbody>
</table>

**Units**
- μg = micrograms
- mg = milligrams
- IU = International units

**Percentages are roughly approximated using US recommendations for adults. Source: USDA Nutrient Database**

### BRANCH OF TECHNIQUES

- **NIR, UV-VIS Spectroscopy**
- **Sample Preparation**
- **Mass Spectrometry**
- **Spectroscopy**
- **Elemental Analysis**
- **Liquid Chromatography**
- **Gas Chromatography**
- **Ion Chromatography**
- **Portable Devices**

**YOUR BRAND IS EVERYTHING.**

ThermoFisher.com/EdibleOilTesting