

Storage Experiments of Extra Virgin Olive Oils from the Discounter

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- **Data and Facts about Eurofins**
- **Results of the Storage Test**
- **Conclusion**

- **The Eurofins-Group is the global market leader in the bioanalytical testing sector**
- **Service provider with more than 25.000 different analytical methods:**
 - ⇒ **food, dietary supplement, baby-food**
 - ⇒ **Pet food**
 - ⇒ **Daily needs**
 - ⇒ **Pharmaceuticals**
 - ⇒ **Enviroment**
- **More than 7.000 employees in 29 countries in Europe, Asia and America with more than 150 locations**

Eurofins Locations



Network of different laboratories and competence centers

- ⇒ Customer proximity
- ⇒ High expertise in technical questions and legal advices

Investments in R&D and Equipment

- ⇒ Quick reaction on actual events
- ⇒ Prevention-consulting

→ Focus on the protection of products, brands and image of our customer

Facts:

Eurofins has more than 150.000 m² state-of-the-art laboratories, with the newest techniques, for example:

- **350 GC**
- **250 GC-MS**
- **20 High-resolution GC-MS**
- **400 HPLC**
- **40 LC-MS/MS**
- **100 ICP**
- **40 real-time PCR systems**
- **25 DNA sequencer (High-Throughput)**

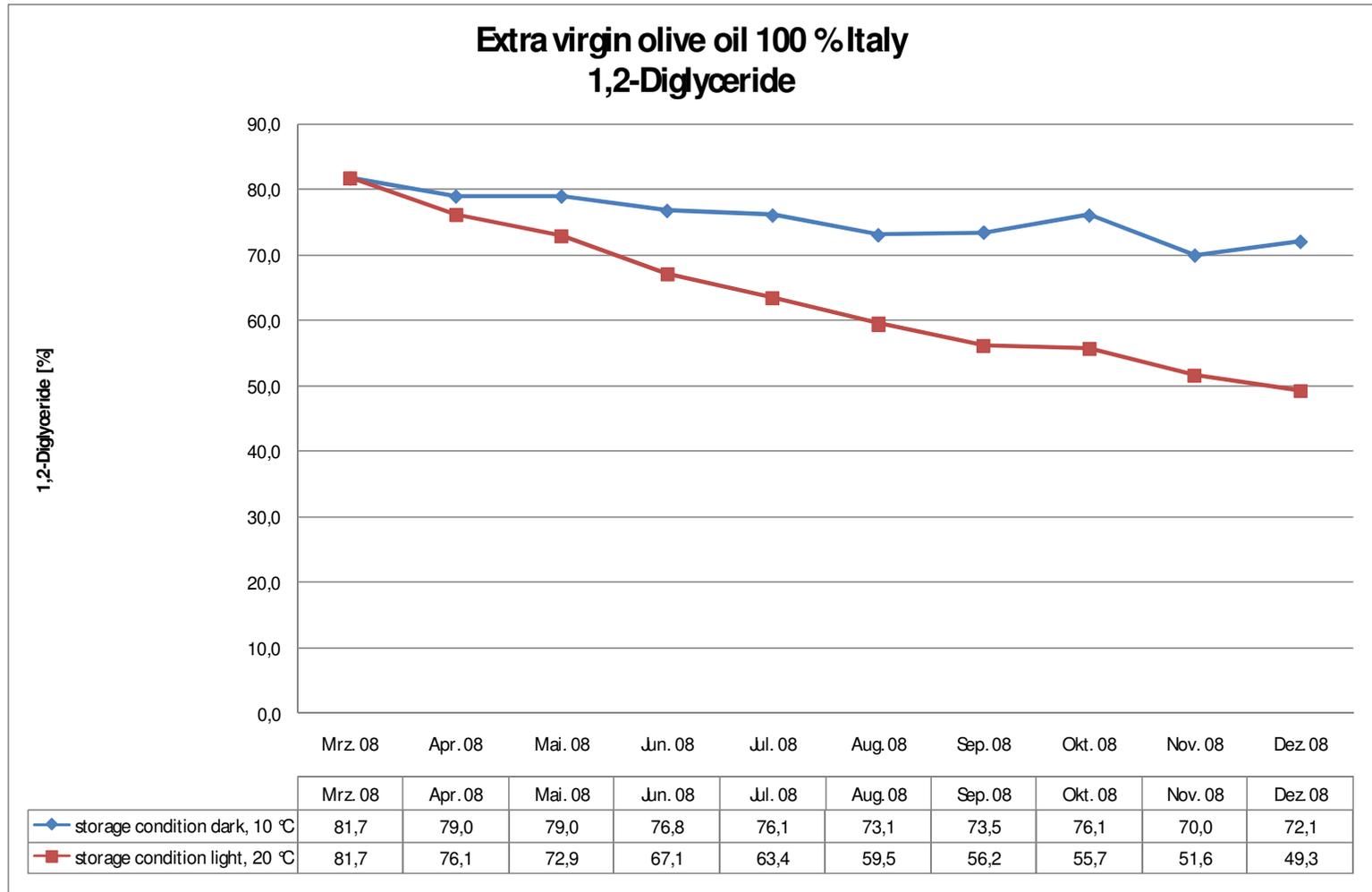
Overview of the Eurofins-Group



Results:

- ➔ **Sensory Attributes**
- ➔ **1,2-Diglycerides**
- ➔ **Pyropheophytines**

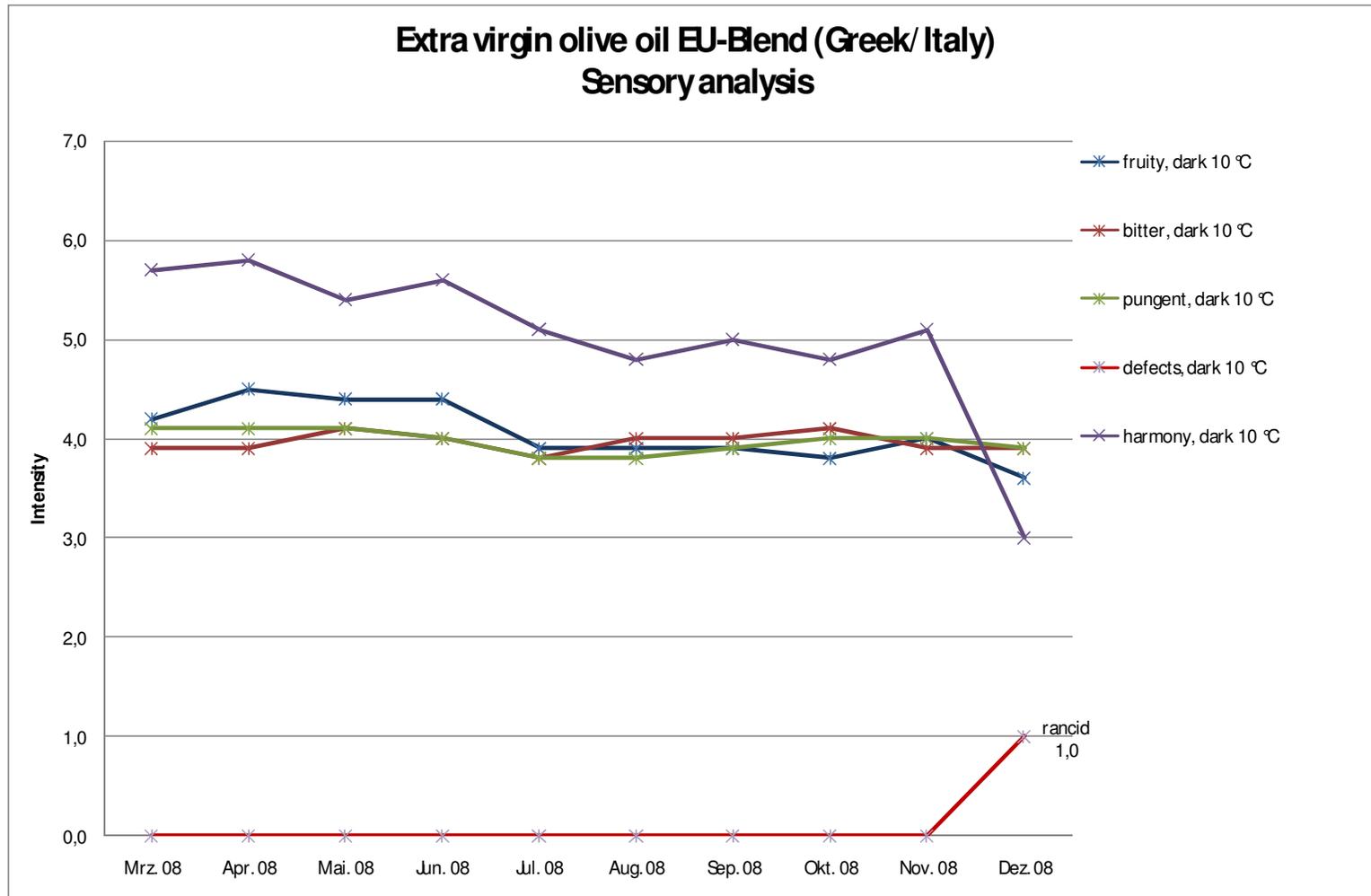
1,2-Diglycerides Italian Olive Oil



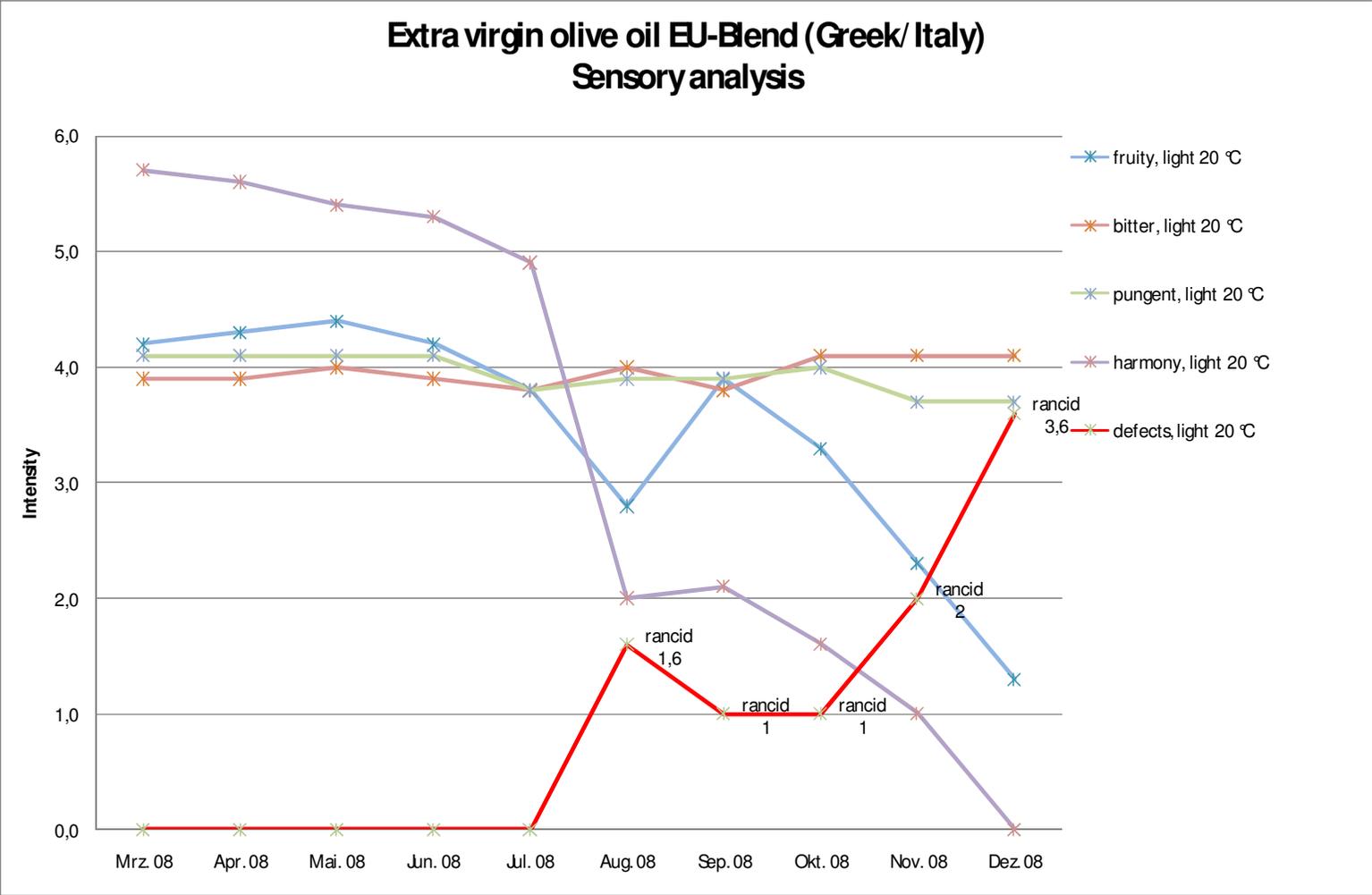
Pyropheophytines Italian Olive Oil



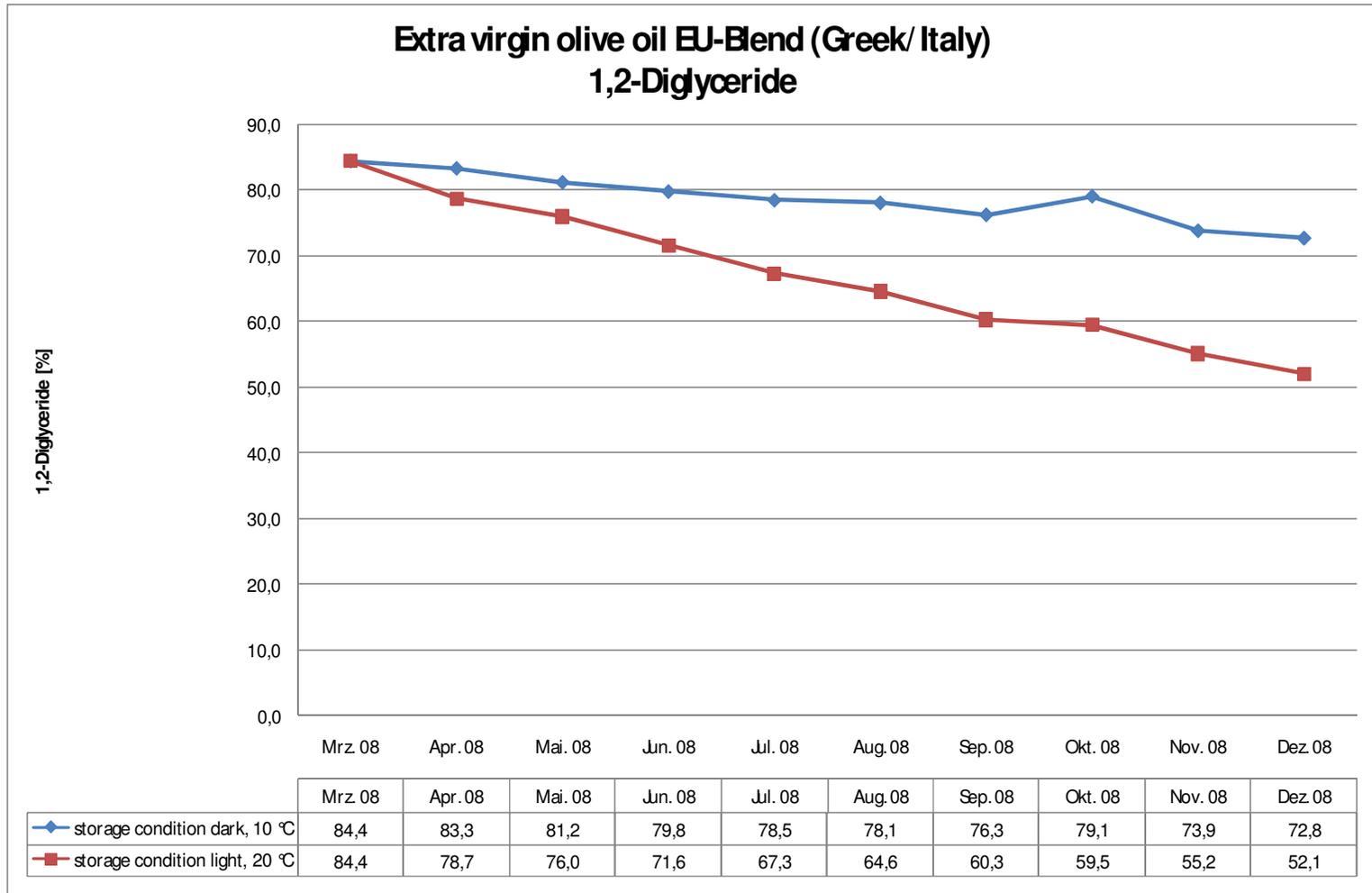
Sensory Results Italian Olive Oil (10°C)



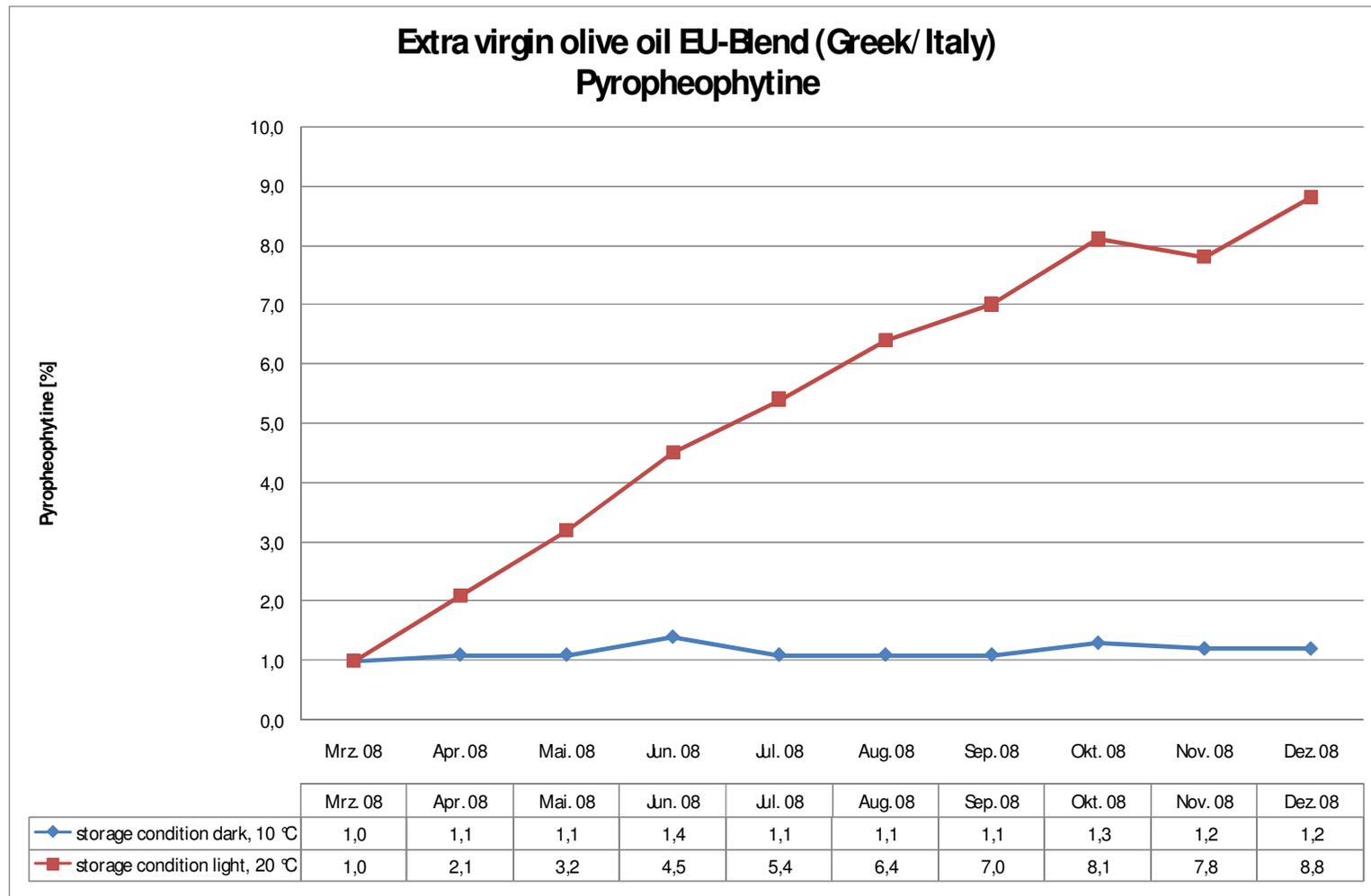
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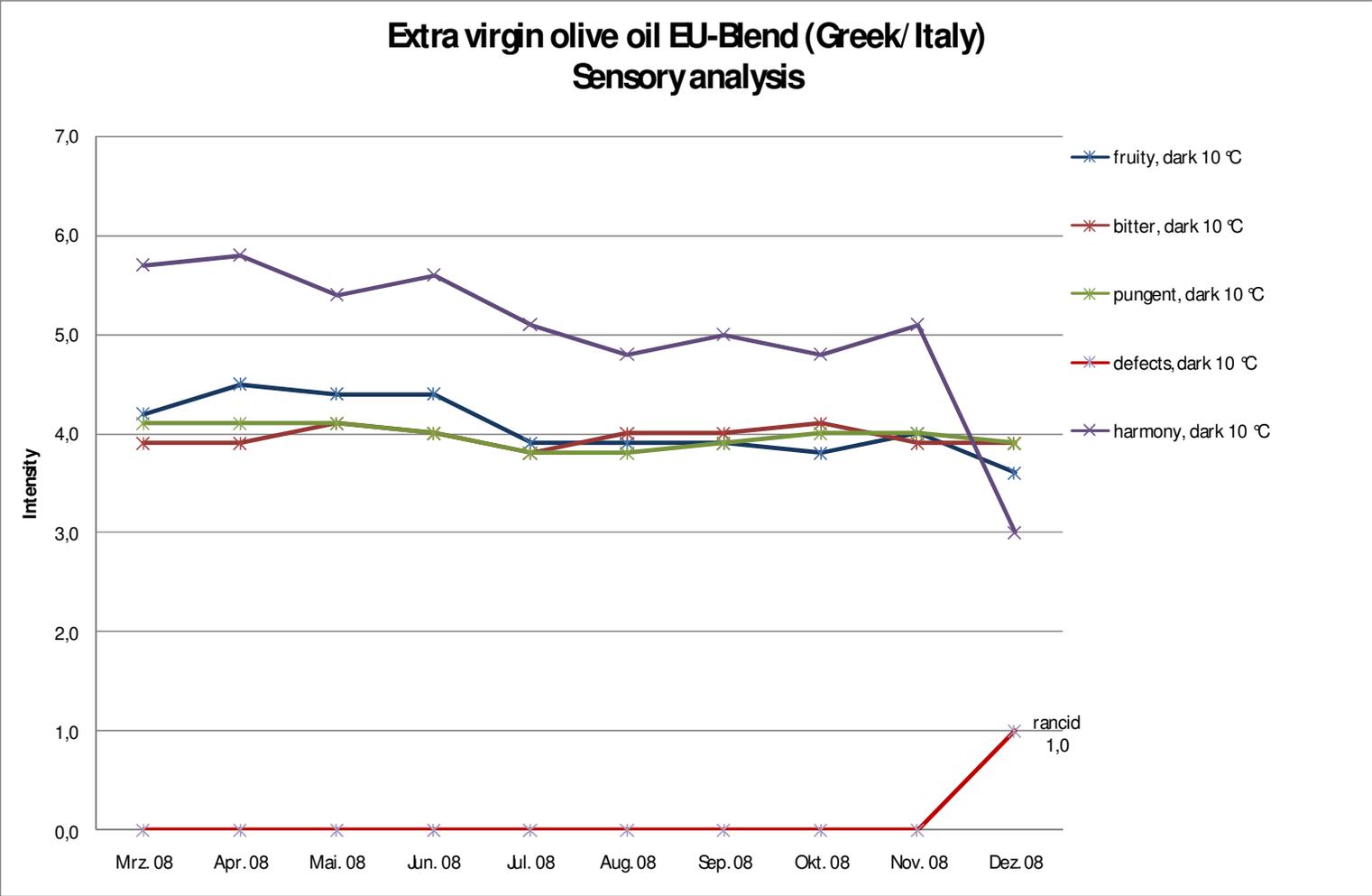
1,2-Diglycerides Greek/Italian Blend



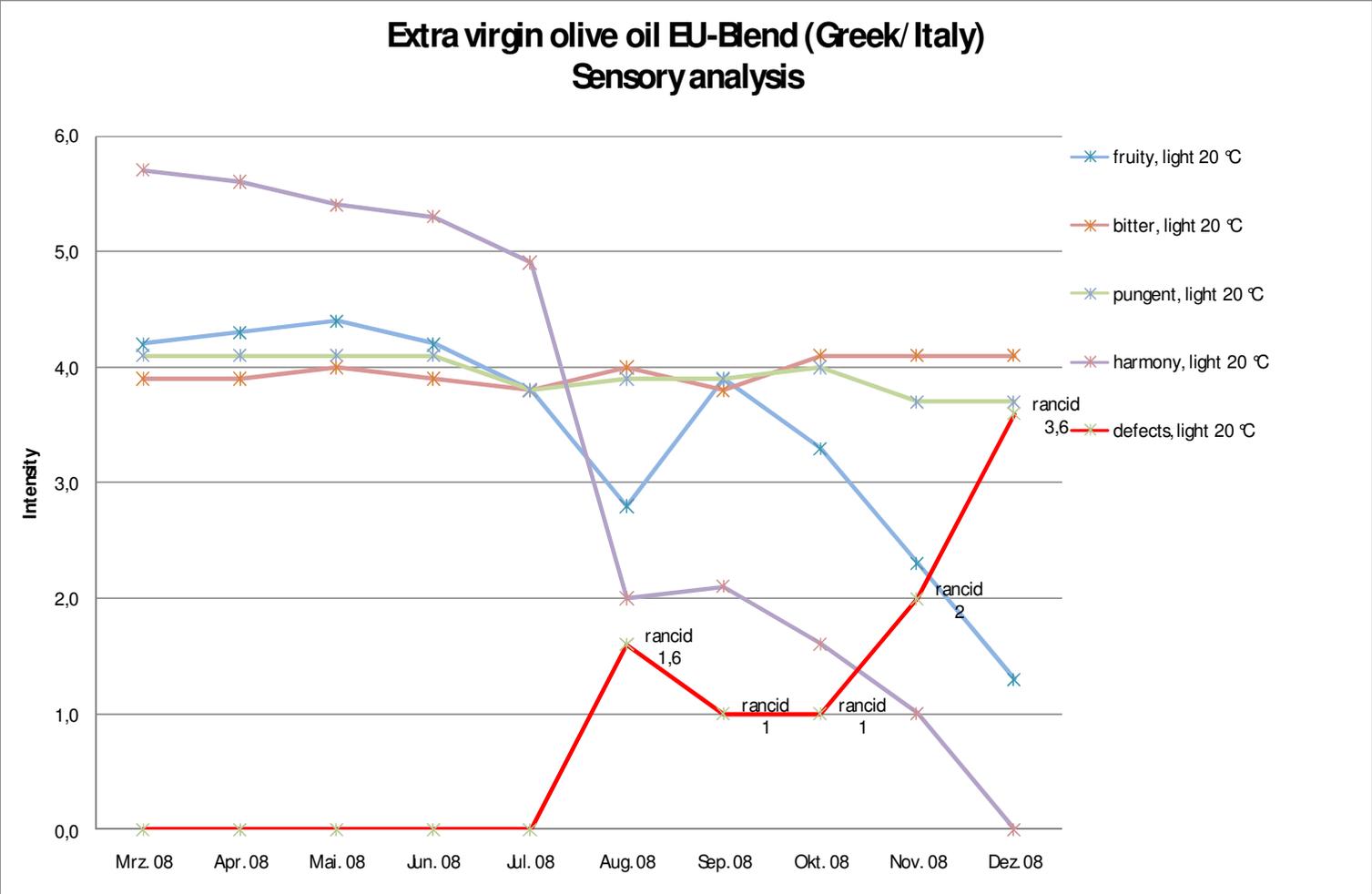
Pyropheophytines Greek/Italian Blend



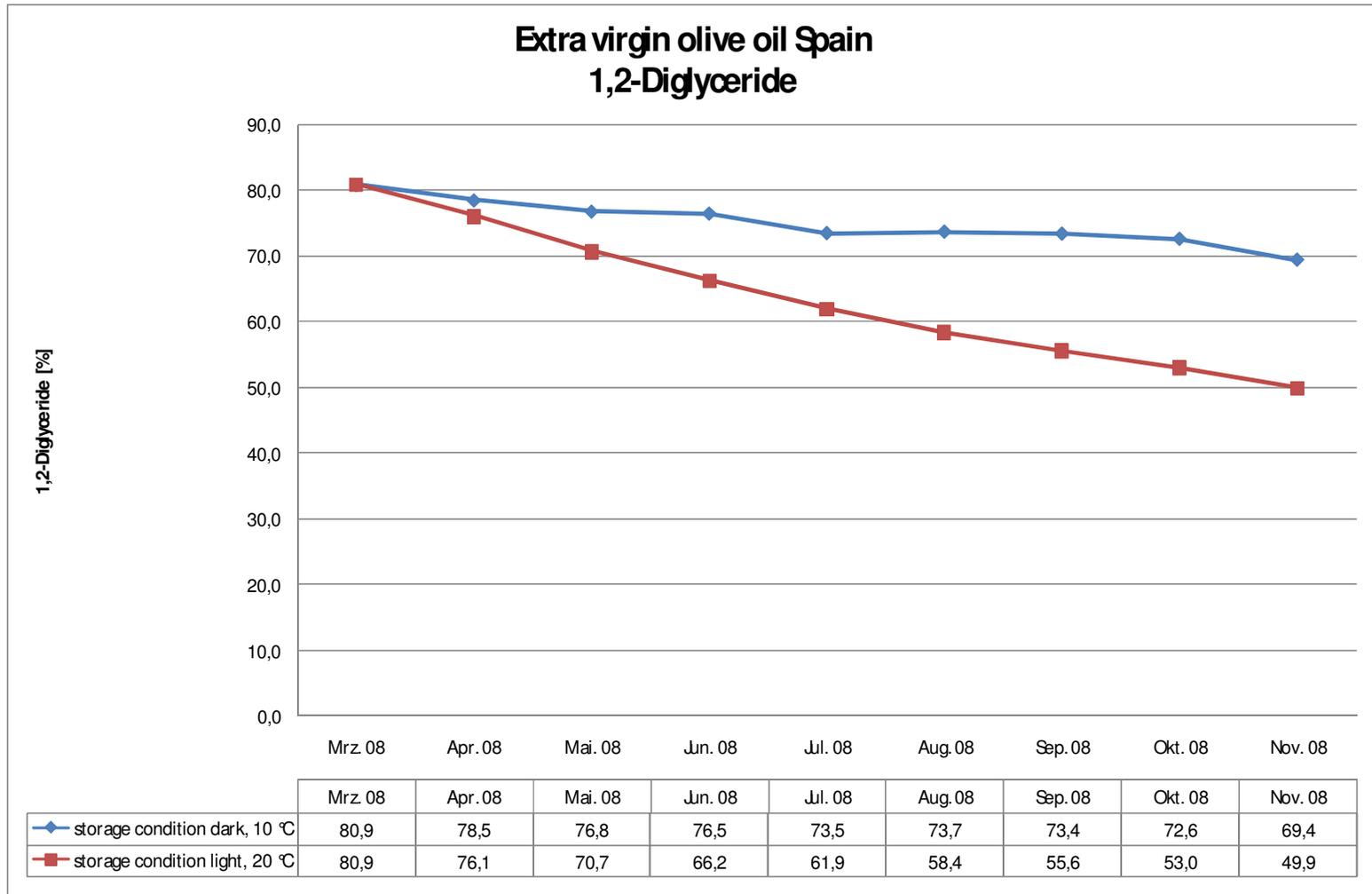
Sensory Results Greek/Italian Blend (10 °C) eurofins



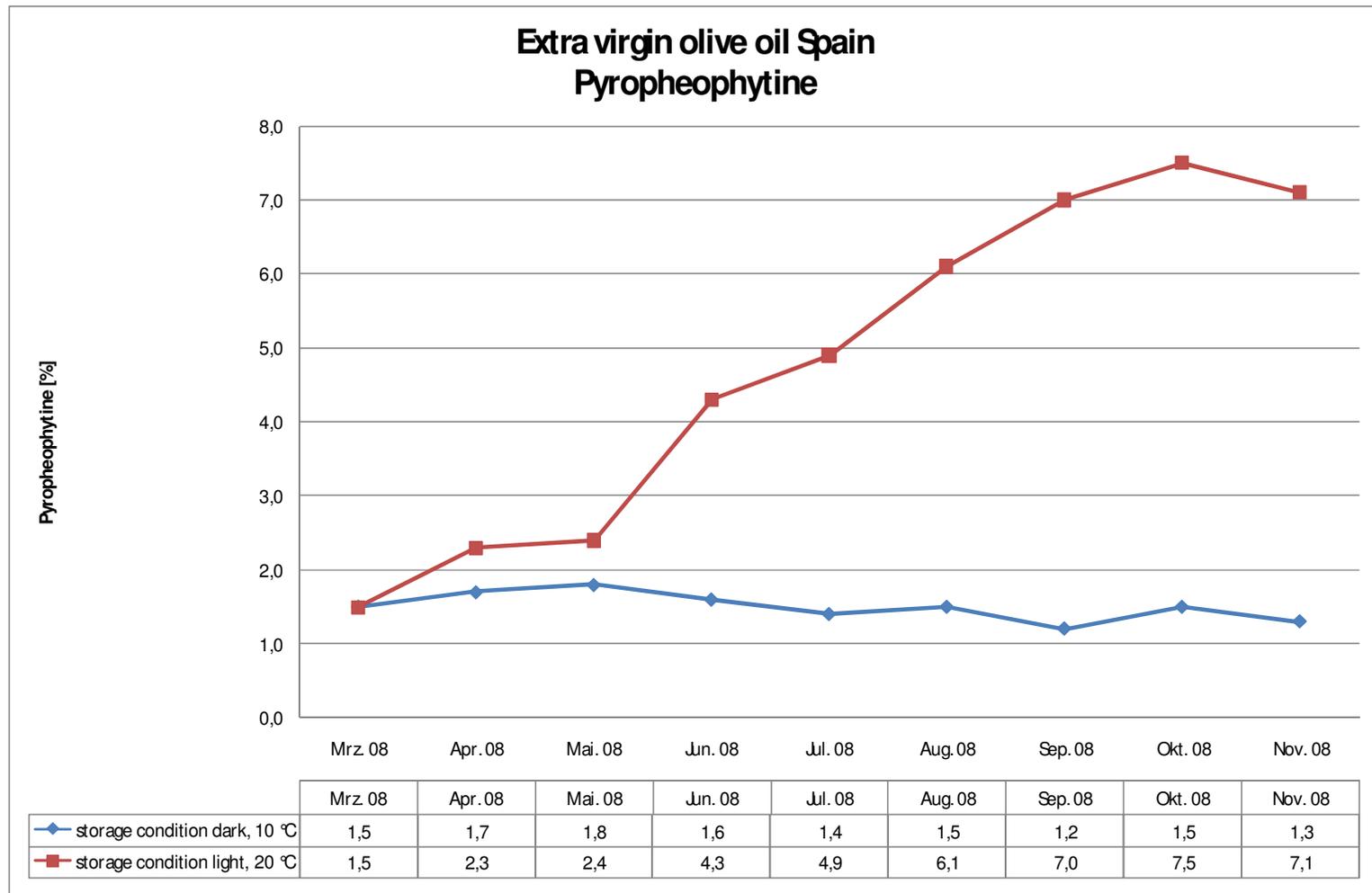
Sensory Results Greek/Italian Blend (20 °C) eurofins



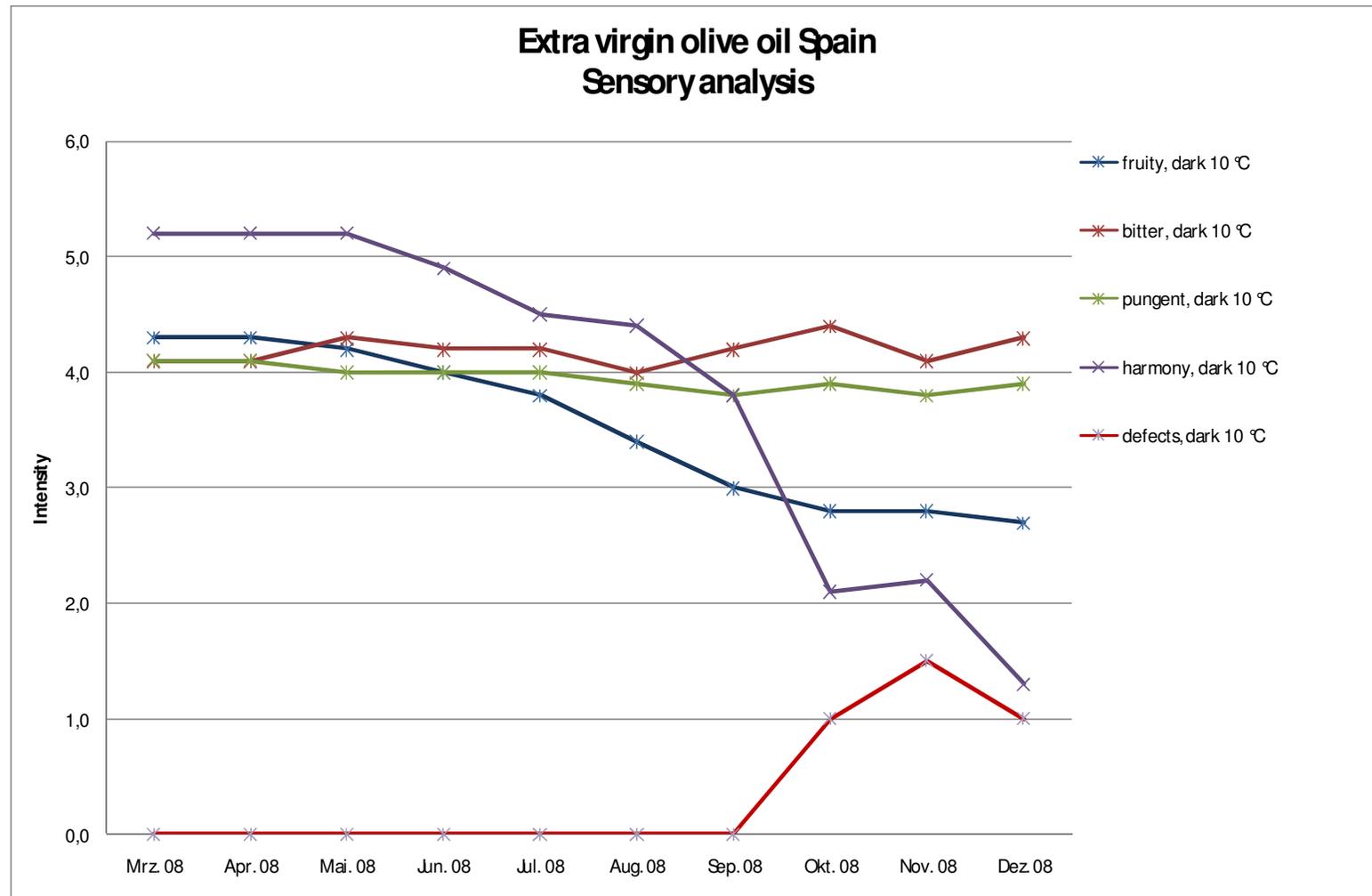
1,2-Diglycerides Spanish Olive Oil



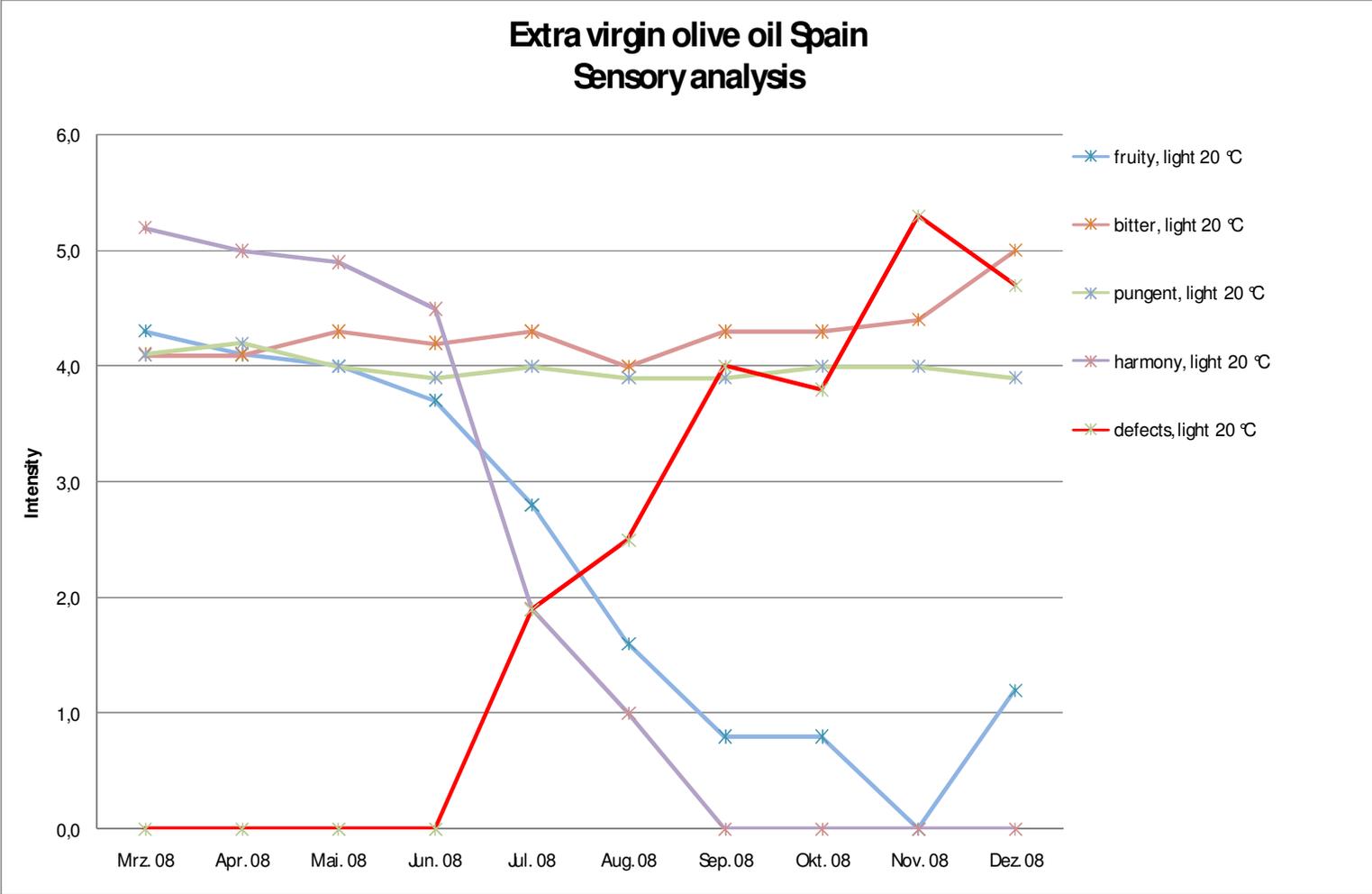
Pyropheophytines Spanish Olive Oil



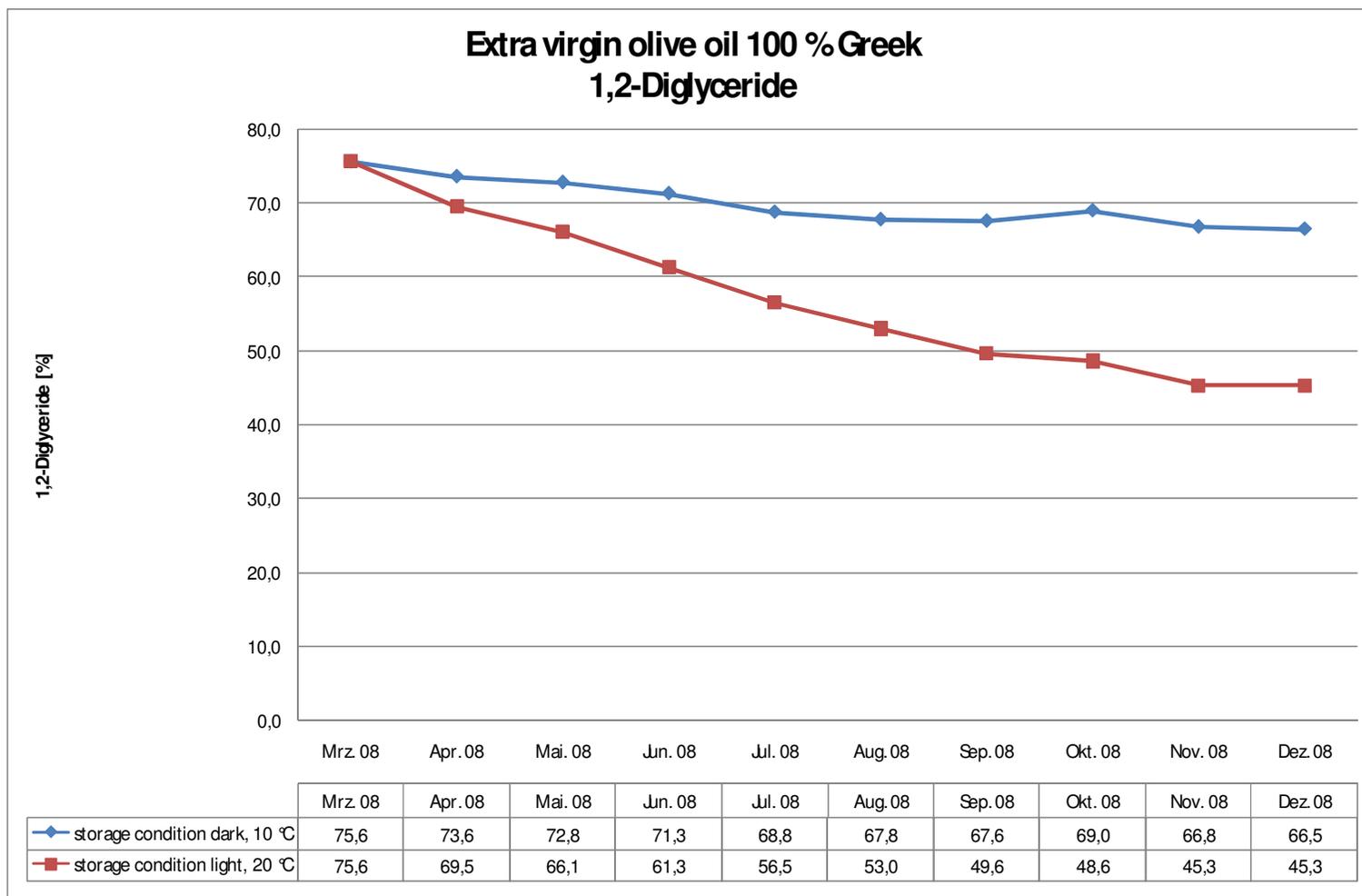
Sensory Results Spanish Olive Oil (10°C)



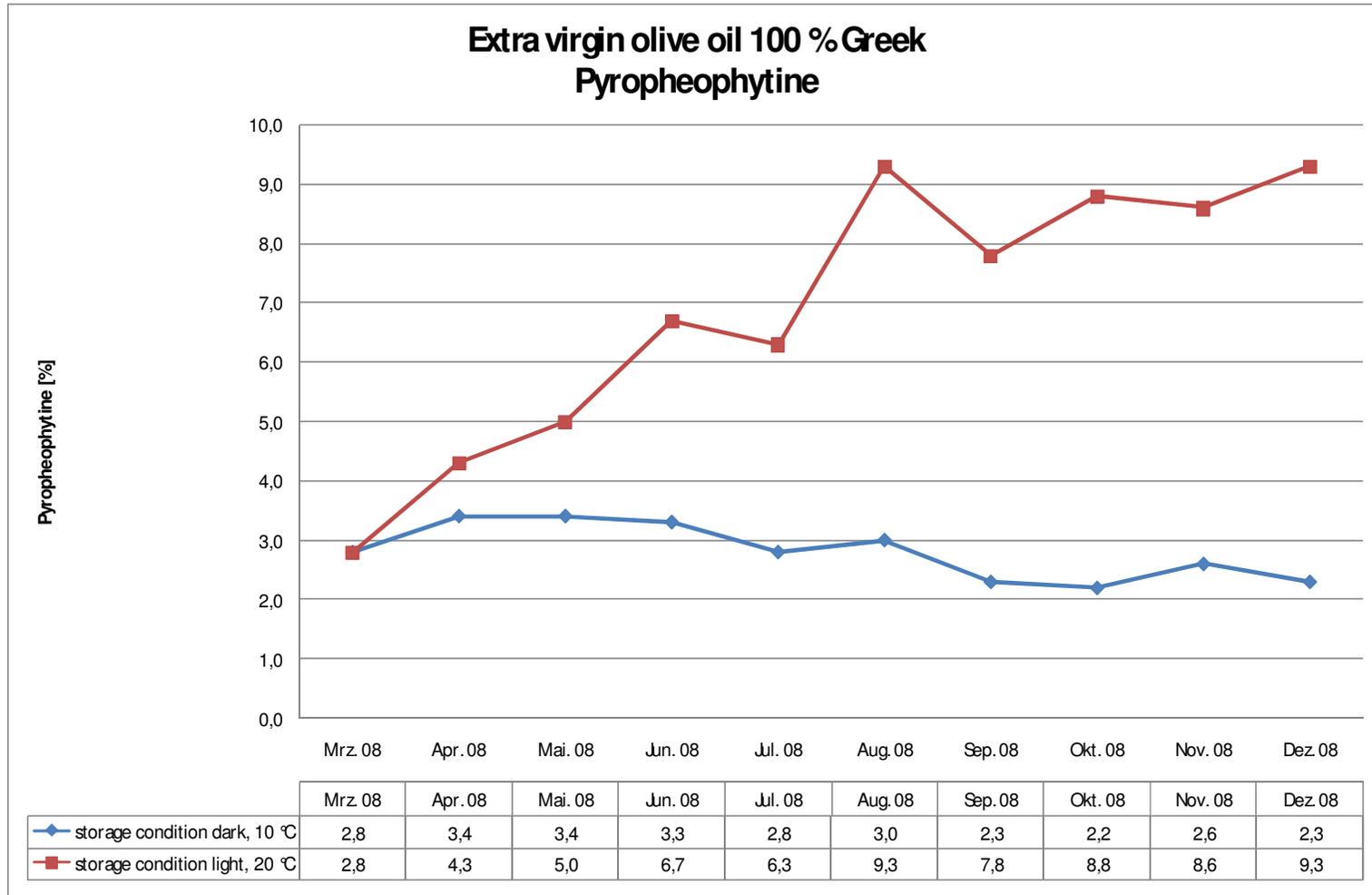
Sensory Results Spanish Olive Oil (20 °C)



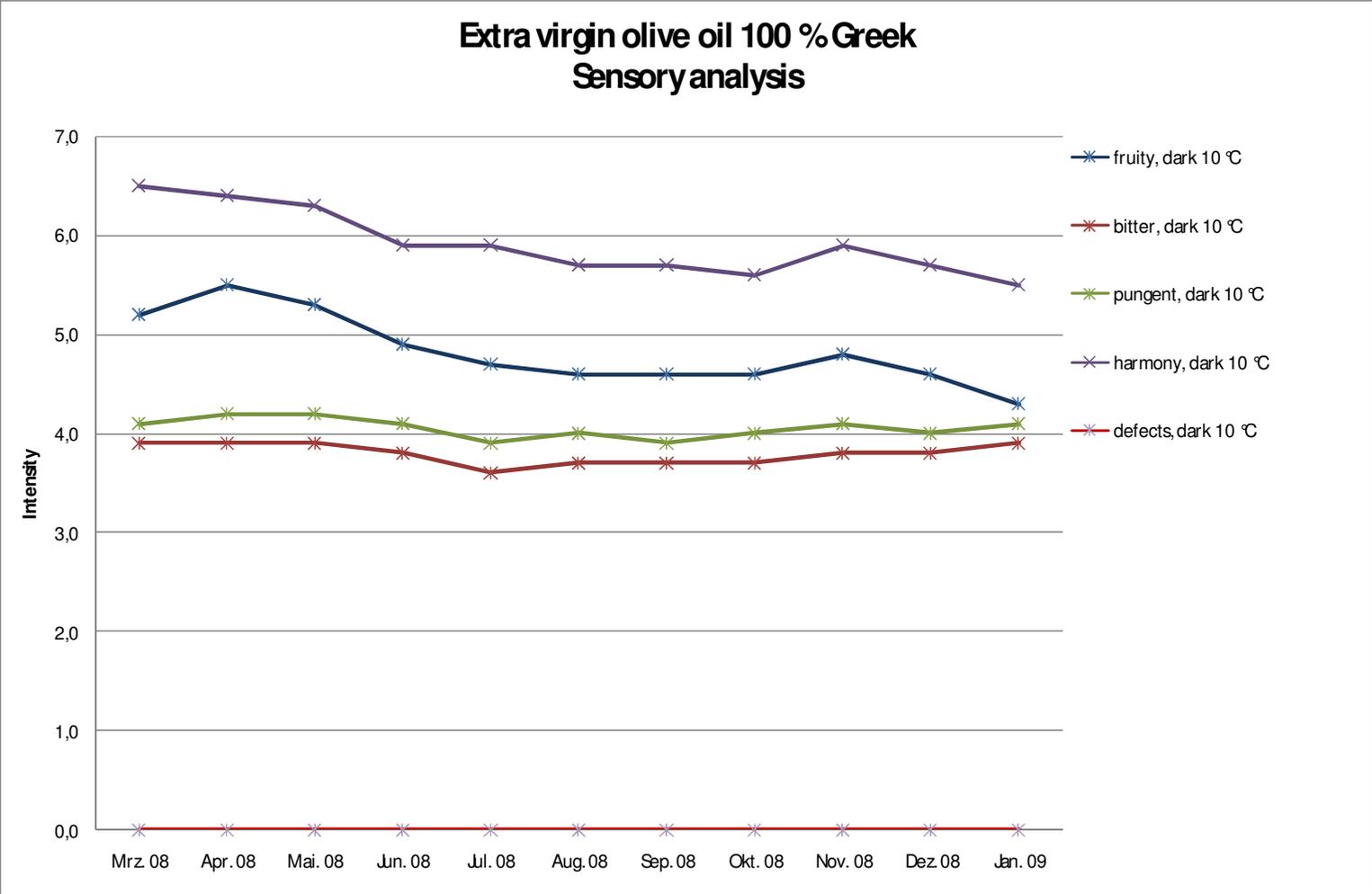
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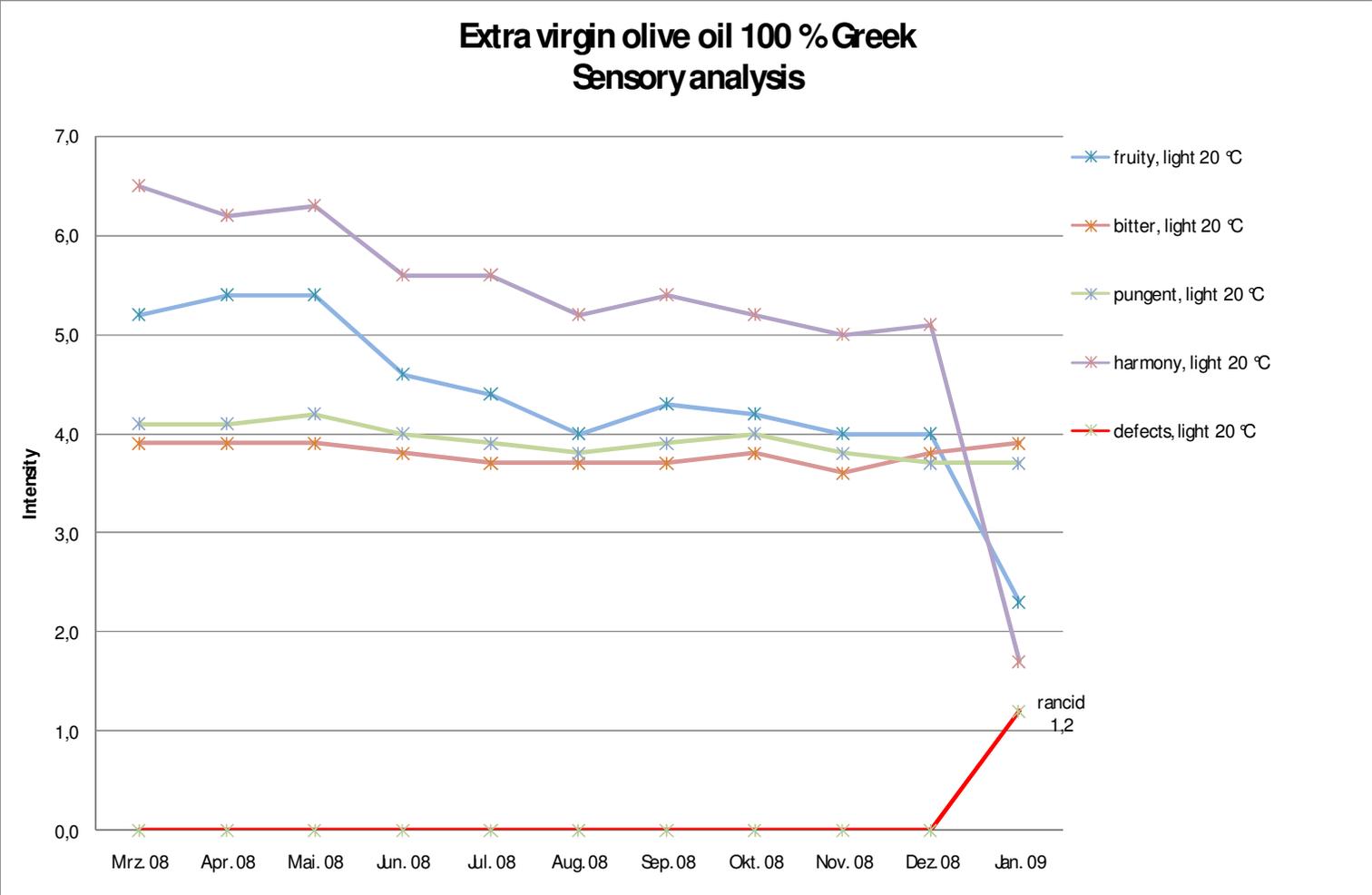
Pyropheophytines Greek Olive Oil



Sensory Results Greek Olive Oil (10°C)



Sensory Results Greek Olive Oil (20°C)



Conclusion

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- Light
 - Temperature
 - Time
 - Kind of Oil

Optimal Conditons:

- Dark
- Under 15°C

Mille Grazie!



**Thank you for your
attention!**