Saporito Oil Vinegar Spice

Ultra Premium Standards

Versus

Existing Standards for Extra Virgin Olive Oil

Chemical Parameters	IOOC - Inter. Olive Oil Council	USDA - United States Standards	COOC - California Standards	AOA - Australian Standards	Ultra Premium Standards
Free Fatty Acid	≤ 0.8	≤ 0.8	≤ 0.5	≤ 0.8	**≤ 0.3**
	Lower is better	An elevated level of FFA can indicate poor quality or mishandled fruit, too much time between harvesting and extraction, poor storage and/or high temperature during extraction.			
Peroxide Value	≤ 20	≤ 20	≤ 20	≤ 20	**≤ 9**
	Lower is better	Primary measurement of rancidity in oil. Higher peroxide levels indicate oxidized and/or poor quality oil and give an idea of the freshness and storage conditions.			
Phenolic Content - Polyphenols	n/a	n/a	n/a	n/a	**≥ 130**
	Higher is better	Phenols are healthful anti-oxidant substances in olive oil. Phenolic content decreases over time and is an indicator of freshness, with higher amounts improving shelf-life and oxidative stability.			
Oleic Acid	55.0 – 83.0	55.0 – 83.0	n/a	53.0 - 85.0	**≥ 65**
	Higher is better	The major fatty acid in olive oil triacylglycerols is Oleic acid making up 55 to 85% of olive oil. Higher oleic acid monounsaturated fat content translates to increased durability and shelf-life.			
Diacylglycerols - DAGs	n/a	n/a	n/a	≥ 35	**≥ 90 ***
	Higher is better	A useful indicator of fruit quality and acts as a snapshot of olive oil freshness. Low values can also indicate oxidized oil & sensory defects. (* Within 30 days of crush date)			
Pheophytins - PPP	n/a	n/a	n/a	≤ 17	**≤ 5 ***
	Lower is better	The ratio of pyropheophytins to the total pheophytins is useful for distinguishing fresh olive oil from soft column refined, deodorized, or backblended oil. (* Immediately after production)			
UV Absorption - K232	≤ 2.50	≤ 2.50	≤ 2.50	≤ 2.50	**≤ 2.0**
	Lower is better	Secondary measurement of rancidity in oil. Elevated levels of UV absorption indicate oxidized and/or poor quality oil, possible refining and/or adulteration with refined oil.			
UV Absorption - K270	≤ 0.22	≤ 0.22	≤ 0.22	≤ 0.22	**≤ 0.20**
	Lower is better	Secondary measurement of rancidity in oil. Elevated levels of UV absorption indicate oxidized and/or poor quality oil, possible refining and/or adulteration with refined oil.			
UV Absorption - ΔK	≤ 0.01	≤ 0.01	≤ 0.01	≤ 0.01	**≤ 0.01**
	Lower is better	Secondary measurement of rancidity in oil. Elevated levels of UV absorption indicate oxidized and/or poor quality oil, possible refining and/or adulteration with refined oil.			

Saporito Oil Vinegar Spice is proud to be one of the few Ultra Premium Certifed stores in the state of Florida.