

## LABORATORY OF THE INSTITUTE FOR OLIVECULTURE

The price list shall enter into force and apply from 27<sup>th</sup> February 2024.

### PRICE LIST FOR SINGLE PARAMETERS

To determine compliance of the sample with Commission Delegated Regulation (EU) 2022/2104, the methods of the International Olive Council (COI) are used in accordance with Commission Implementing Regulation (EU) 2022/2105.

NR.	PARAMETER	METHOD	PRICE IN EUR (without VAT)
1.	Acidity	COI/T.20/Doc. No 34	17.00
2.	Acidity	SIST EN ISO 660	19.00
3.	Peroxide value	COI/T.20/Doc. No 35	34.00
4.	Peroxide value	SIST EN ISO 3960	34.00
5.	K <sub>232</sub> , K <sub>268</sub> , ΔK	COI/T.20/Doc. No 19	40.00
6.	Sensory characteristics (median of fruity and median of defects)	COI/T.20/Doc. No 15	150.00
7.	Sensory analysis: counter-assessment (2 bottles of oils are requested)	COI/T.20/Doc. No 15	260.00
8.	Fatty acid composition (and <i>trans</i> -isomers)	COI/T.20/Doc. No 33	160.00
9.	Fatty acid composition (and <i>trans</i> -isomers)	SIST EN ISO 12966-4	160.00
10.	Stigmastadienes	COI/T.20/Doc. No 11	140.00
11.	ΔECN42	COI/T.20/Doc. No 20	190.00
12.	Waxes	COI/T.20/Doc. No 28	90.00
13.	Ethyl esters	COI/T.20/Doc. No 28	90.00
14.	– Sterols and triterpenic dialcohols – Aliphatic alcohols	COI/T.20/Doc. No 26	200.00
15.	Tocopherols	SIST ISO 9936	140.00
16.	Total biophenols (HPLC)	COI/T.20/Doc. No 29	150.00

NR.	PARAMETER	METHOD	PRICE IN EUR (without VAT)
17.	* Hydroxytyrosol and oleuropein derivatives	COI/T.20/Doc. No 29	150.00
18.	* Total biophenols (spectrophotometric)	T. Gutfinger, JAOCS/1981	90.00
19.	2-glyceryl monopalmitate	COI/T.20/Doc. No 23	130.00
20.	** NIR analysis: rough estimation of oil quality	NIR with own calibration	20.00
21.	* Sensory opinion (determination of the presence of defects)	In-house method	50.00
22.	Conformity of the declaration - labeling	According to the olive oil labeling guidelines	60.00

\* Relate to **non-accredited** activity

\*\*The equipment is co-financed by ARRS, the parameters relate to **non-accredited** activity

## PRICE LIST FOR THE SET OF PARAMETERS

SET OF PARAMETERS	PARAMETERS	PRICE IN EUR (without VAT)
<b>Quality parameters</b> (COI-methods)	Acidity	331.00
	Peroxide value	
	K <sub>232</sub> , K <sub>268</sub> , ΔK	
	Sensory characteristics (median of fruity and median of defects)	
	Ethyl esters	
<b>Purity parameters</b> (COI-methods)	Fatty acid composition and <i>trans</i> - isomers	910.00
	Stigmastadienes	
	Waxes	
	ΔECN42	
	Sterols and triterpenic dialcohols	
	2-glycerol monopalmitate	
<b>Quality and Purity parameters</b> (COI-methods)	(previously reported)	1241.00
Quality parameters for <b>Ekstra deviško oljčno olje Slovenske Istre with Protected Designation of Origin (EDOOSI ZOP)</b> (COI-methods)	Acidity	551.00
	Peroxide value	
	K <sub>232</sub> , K <sub>268</sub> , ΔK	
	Sensory characteristics (median of fruity and median of defects)	
	Fatty acid composition	
	Total biophenols (HPLC)	

## ANALYTICAL REPORTS, SUMMARIES, STATEMENTS OF CONFORMITY, OPINIONS, AND CONFORMITY OF DECLARATIONS

Reports, summaries, statements of conformity, opinions, and conformity of declarations shall be reported according to the customer's requirements. Services are charged according to work hours but not less than 55.93 EUR without VAT for each report. The basis for the calculation is an hourly rate of the research program E.

## COUNTER ASSESSMENT: SENSORY ANALYSIS IN OTHER COUNTRY

The cost for obtaining a counter assessment for sensory analysis at authorized sensory panel from the List of the International Olive Council (IOC) depends on the price of the selected laboratory.