San Antonio Oils

Trusted oils since 1975

Certificate of Analysis

Quality: EXTRA VIRGIN OLIVE OIL

Date of analysis: 04/06/2026

Reference: L2660112021

1. Quality Parameters

Parameter	Result	Unit
Acidity (as oleic acid)	0.29	%
Peroxides	5.9	meq O2/kg

2. Fatty Acid Composition

Parameter	Result	Unit
Palmitic (C16:0)	11.53	%
Palmitoleic (C16:1)	1.02	%
Stearic (C18:0)	3.06	%
Oleic (C18:1)	74.06	%
Linoleic (C18:2)	8.67	%
Linolenic (C18:3)	0.73	%
Arachidic (C20:0)	0.45	%

3. Total Sterols and Composition

Parameter	Result	Unit
Total Sterols	1545	mg/kg
Cholesterol	<0.1	%
Campesterol	3.2	%
Stigmasterol	1.5	%
β-sitosterol	94.1	%
Δ-7-Stigmastenol	0.4	%
Erythrodiol + Uvaol	3.1	%

This analysis confirms that the oil meets the established standards for olive oils.

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