



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 & give an idea of the freshness & storage conditions.			
Phenolic Content-Polyphenols	N/A	N/A	N/A	N/A	> 130
	Higher is better. Phenols are healthful anti-oxidant substances	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	55.0 - 83.0	> 65
	Higher is better 55 to 85% in olive oil	The higher the 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 overall quality indicator	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	Is useful for distinguishing fresh olive oil from soft column refined, deodorized, or back-blended oils. (* 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	< .22	< .22	< .22	< .22	< .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-Delta K	< .01	< .01	< .01	< .01	< .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.			

Olive Oil Exchange is proud to be one of the few Ultra Premium Certified stores in the state of Florida.