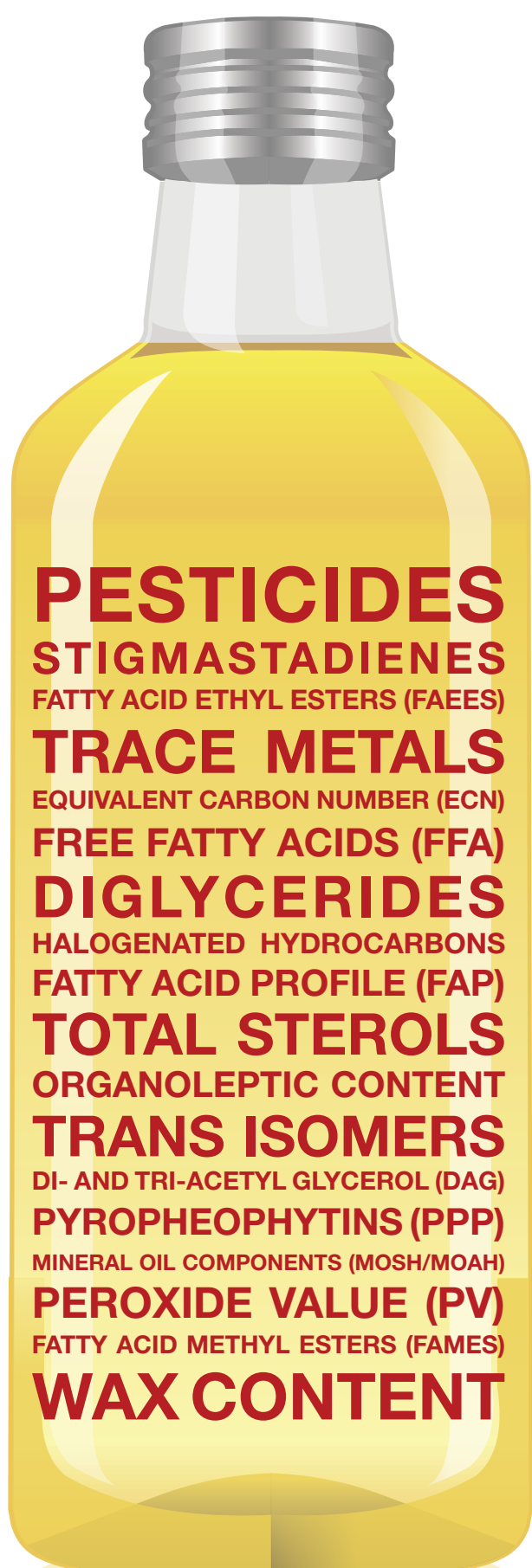


Olive oil should **ONLY** be olive oil.

The olive oil industry faces increased pressure to prove that its products live up to the quality and origin on the bottle. Consumers are now more aware than ever, that olive oils may not always be what is claimed or advertised. Our separation and detection technologies provide ideal solutions to address these challenges the olive oil industry faces today.

WHAT'S POTENTIALLY IN MY BOTTLE?



KEY AREAS IN OLIVE OIL TESTING



Safety



Authenticity



Quality



Process monitoring

NUTRITION FACTS

Nutritional value per 100 g (3.5 oz)

Energy 3,699 kJ (884 kcal)

Carbohydrates 0 g

Fat 100 g

Saturated 14 g

Monounsaturated 73 g

Polyunsaturated 11 g

omega-3 0.8 g

omega-6 9.8 g

Protein 0 g

Vitamins

Vitamin E 14 mg (93%)

Vitamin K 60 µg (57%)

Minerals

Iron 0.56 mg (4%)

Units

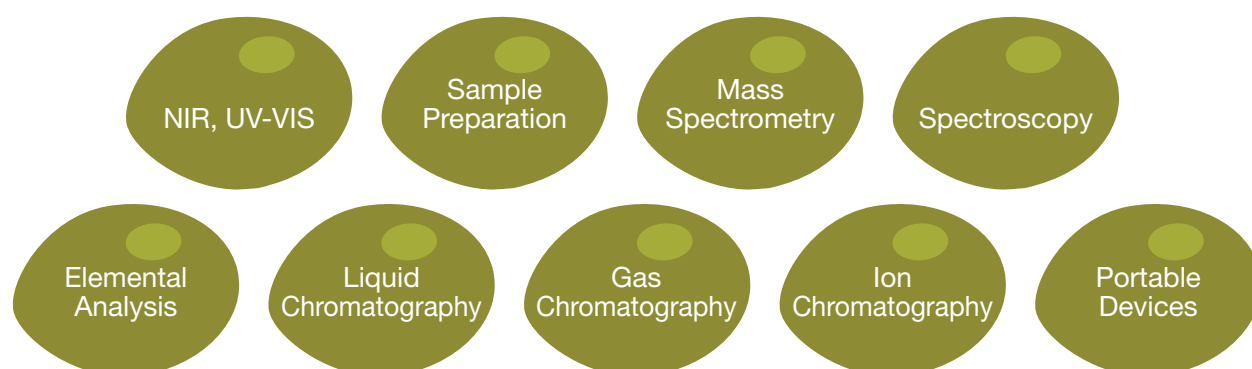
µg = micrograms • mg = milligrams

IU = International units

Percentages are roughly approximated using US recommendations for adults.

Source: USDA Nutrient Database

BRANCH OF TECHNIQUES



YOUR BRAND IS EVERYTHING.

ThermoFisher.com/EdibleOilTesting