



INNOVHUB
STAZIONI SPERIMENTALI
PER L'INDUSTRIA

innovazione e ricerca

Olive oil proficiency tests Chemical-physical parameters and contaminants

Since 2003, Innovhub SSI organizes every year an interlaboratory test on olive oil for different commercial categories among various olive oil laboratories. The tests include all the chemical parameters. Since 2016 the main contaminants are also considered. Each participant will have the opportunity to compare his own test results with those obtained by the most accredited Italian and foreign laboratories. The proficiency test has as main purpose, the ability to make corrections from deviation that might occur in the results, compared to the average value obtained by other laboratories. At the end of the laboratory tests, the participants insert the results obtained directly in the web portal on the dedicated page:
<https://proficiencytest.innovhub-ssi.it>
The results will be statistically processed and delivered anonymously to each participant.

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DETERMINAZIONE DEGLI AMMINOACIDI

L'analisi della composizione in amminoacidi è una tecnica ampiamente utilizzata in vari settori industriali al fine di valutare la composizione chimica e la presenza di eventuali adulterazioni del campione sottoposto a controllo.

Innovhub SSI effettua l'analisi su un'ampia tipologia di campioni: alimenti, mangimi, sostanze proteiche vegetali, bevande, prodotti caseari, prodotti per la detergenza (relativamente al contenuto in enzimi).

Gli amminoacidi analizzati includono sia i 20 standard che quelli fisiologici (fino a 40 composti diversi), presenti nel campione in forma libera o dopo idrolisi delle proteine. L'analisi è effettuata mediante un analizzatore automatico che impiega la cromatografia a scambio cationico e la derivatizzazione post-colonna con ninidrina per la separazione e la quantificazione.

I nostri laboratori offrono servizi di consulenza, analisi e ricerca applicata conto terzi.

Analisi effettuate:

- Determinazione di amminoacidi **standard e fisiologici** liberi e totali dopo idrolisi
- Determinazione di amminoacidi **solforati** (metionina e cist(e)ina)
- Determinazione del **triptofano**



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Virgin Olive Oil Organoleptic Assessment



Reg. UE 2022/2104 and 2022/2105 establish the chemical-physical parameters and methods for quality control of olive oil.

The organoleptic assessment (Panel test) contributes to the definition of the quality of the oil, the Regulation classifies virgin olive oil in the categories:

- EXTRA VIRGIN OLIVE OIL
- VIRGIN OLIVE OIL
- LAMPANTE OLIVE OIL

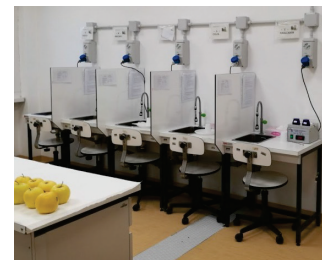
according to the intensity of the defects and of the fruitiness perceived, as determined by a group of tasters selected, trained and monitored as a panel, using statistical techniques for data processing. It also provides information on the organo-leptic characteristics for optional labeling.

The organoleptic assessment is qualified by a level of reliability comparable to that of the analytical tests.

Our Panel is recognized by the IOC (International Olive Council), by the Italian Ministry of Agricultural, Food and Forests as a tasting committee in charge of the official control of the characteristics of virgin olive oils and designation of origin (D.O.) oils. The organoleptic assessment is accredited by ACCREDIA (Italian Accreditation Body).

The Panel serves industry, production consortia, certification bodies and large-scale distribution.

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Food Chemistry, Technology and Safety



Testing Services

- quality, authenticity and food safety
- targeted e untargeted screening
- compliance with regulations and commercial standards
- evaluation of organoleptic damage (odour and taint)
- organoleptic evaluation of virgin olive oil
- technological tests
- extractable and leacheables
- food contact materials



Consultancy



Research and Innovation



Technical Standardisation



Training

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