

# SENARAI SIJIL AKUAN

MINYAK ZAITUN EXTRA VIRGIN

**sihaté**

*KEMASKINI: 30 JULAI 2020*

# CERTIFICATE OF ANALYSIS UKM UNIPEQ



Ref : ULUKM/1587/2020  
Date : 29/06/2020  
Page : 1 of 3

## CERTIFICATE OF ANALYSIS

Name of Customer : HERBLISS (M) SDN BHD  
Address : Lot 2931, Tingkat Bawah (B), Wisma AZCO, Jalan Sultan Yahya Petra, Kubang Kerian, 16150, Kota Bharu, Kelantan  
Tel. No. : 014-965 8891  
Sample Description : One (1) sample described as *Minyak Zaitun Extra – Virgin Sihate*  
Sample Ref. No : U0903/20  
Date of Receipt : 09/06/2020  
Test Performance Date : 11/06/2020 – 24/06/2020

### ANALYSIS RESULTS (As per sample)

Parameter, Unit	Result	Standard Test Methods/Equipment/Techniques
Protein, %(w/w)	<0.01	In house method No. STP/Chem/A03 based on AOAC 16 <sup>th</sup> Edi. 981.10
Total Fat, %(w/w)	99.9	In house method No. STP/Chem/A02 based on AOAC 16 <sup>th</sup> Edi. 991.36
Total Carbohydrate, %(w/w)	0.00	In house method No. STP/Chem/A06 based on Promerance Food Analysis: Theory and Practice, 2 <sup>nd</sup> Ed. (pg 637)
Energy, kcal/100g	899 (3776 kJ)	In house method No. STP/Chem/A01 based on Pearson's The Chemical Analysis of Foods (6 <sup>th</sup> Edition, page 578)
Refractive Index	1.66	Refractometer (Master RI)
Specific Gravity, g/ml	0.969	ASTM D5355
Free Fatty Acid as Oleic Acid, %(w/w)	0.68	MPOB p2.5 (2004)
Peroxide Value, meq/kg	0.18	AOAC 16 <sup>th</sup> Edi. 965.33
Saponification value, mg KOH/g oil	55.68	MPOB p3.1
Moisture & Volatile Matter, %(w/w)	0.07	MPOB p2.1 Part 1: 2004
Impurities, %(w/w)	0.09	MPOB p2.2 (2004)
Vitamin E as $\alpha$ -tocopherol, mg/kg	8.0	In house method No. STP/Chem/A11 based on AOAC 971.30

*Signature*

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**Bridge To A Better Product** UNIPEQ Sdn. Bhd. (870956-D) Block A, UKM - MTDC Technology Centre, Universiti Kebangsaan Malaysia, 43600 UKM Bangi, Selangor Darul Ehsan Malaysia

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Ref : ULUKM/1587/2020  
Date : 29/06/2020  
Page : 2 of 3

## CERTIFICATE OF ANALYSIS

### ANALYSIS RESULTS (As per sample)

OMEGA 3,6,9	Result	Standard Test Methods/Equipment/Techniques
Omega 3, % in fat	0.39	AOAC Official Method 996.06 / GC-FID
Omega 6, % in fat	9.86	AOAC Official Method 996.06 / GC-FID
Omega 9, % in fat	71.58	AOAC Official Method 996.06 / GC-FID

### FATTY ACID COMPOSITION

Structure	Fatty Acid Methyl Ester	% in fat
<b>Saturated Fat</b>		
C 4	Butyric	0.00
C 6	Caproic	0.00
C 8	Caprylic	0.00
C 10	Capric	0.00
C 11	Undecanoic	0.00
C 12	Lauric	0.41
C 13	Tridecanoic	0.00
C 14	Myristic	0.02
C 15	Pentadecanoic	0.00
C 16	Palmitic	13.49
C 17	Heptadecanoic	0.18
C 18	Stearic	0.00
C 20	Arachidic	0.29
C 21	Henicosanoic	0.00
C 22	Behenic	0.00
C 23	Tricosanoic	0.00
C 24	Lignoceric	2.35
	<b>Total</b>	<b>16.74</b>
<b>Monounsaturated Fat</b>		
C14:1	Myristoleic	0.00
C 15:1	Cis-10-Pentadecenoic	0.00
C 16:1	Palmitoleic	1.33
C 17:1	Cis-10-Heptadecanoic	0.00
C 18:1n9t	Elaidic (Trans)	0.00
C 18:1n9c	Oleic	70.98
C 20:1n9	Cis-11-Eicosenoic	0.43
C 22:1n9	Erucic	0.16
C 24:1	Nervonic	0.09
	<b>Total</b>	<b>73.00</b>

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# CERTIFICATE OF ANALYSIS UKM UNIPEQ



Ref : ULUKM/1587/2020  
Date : 29/06/2020  
Page : 3 of 3

## CERTIFICATE OF ANALYSIS

### ANALYSIS RESULTS (As per sample)

#### FATTY ACID COMPOSITION

Structure	Fatty Acid Methyl Ester	% in fat
Polyunsaturated Fat		
C 18:2n6t	Linolelaidic (Trans)	0.00
C 18:2n6c	Linoleic (Cis)	8.99
C 18:3n6	γ-Linolenic	0.71
C 18:3n3	α-Linolenic	0.24
C 20:2	Cis-11,14-Eicosadienoic	0.00
C 20:3n6	Cis-8,11,14-Eicosatrienoic	0.00
C 20:3n3	Cis-11,14,17-Eicosatrienoic	0.00
C 20:4n6	Arachidonic	0.15
C 20:5n3	Cis-5,8,11,14,17- eicosapentaenoic	0.16
C 22:2	Cis-13, 16-Docosadienoic	0.00
C 22:6n3	Cis-4,7,10,13,16,19-Docosahexaenoic	0.00
	<b>Total</b>	<b>10.26</b>

#### Remarks:

- %Total Carbohydrate = 100 - (%Ash + %Moisture + %Protein + %Fat)
- Protein Factor : 6.25
- Opened / balance samples will be discarded two weeks after issuance of Certificate of Analysis.

NOOR AZINAH MAAMIN  
Chemist (M/1973/4360/03)  
Food Analyst No: MJMM 0622



Ref : ULUKM/1587A/2020  
Date : 03/07/2020  
Page : 1 of 1

## CERTIFICATE OF ANALYSIS

Name of Customer : HERBLISS (M) SDN BHD  
Address : Lot 2931, Tingkat Bawah (B), Wisma AZCO, Jalan Sultan Yahya Petra, Kubang Kerian, 16150, Kota Bharu, Kelantan  
Tel. No. : 014-965 8891  
Sample Description : One (1) sample described as *Minyak Zaitun Extra - Virgin Sihate*  
Sample Ref. No : U0903/20  
Date of Receipt : 09/06/2020  
Test Performance Date : 23/06/2020

### ANALYSIS RESULTS (As per sample)

Parameter, unit	Result	Test Method / Equipment / Technique
#Vitamin K, mcg/100ml	68.8	HPLC

#### Remarks:

- #: Externally Provided Test Parameter
- Opened / balance samples will be discarded two weeks after issuance of Certificate of Analysis.

NOOR AZINAH MAAMIN  
Chemist (M/1973/4360/03)  
Food Analyst No: MJMM 0622

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# CERTIFICATE OF ANALYSIS AYTB LAB (TURKI)



T.C.  
TARIM VE ORMAN BAKANLIĞI  
AYDIN TİCARET BORSASI  
ÖZEL GIDA KONTROL LABORATUVARI  
(TURKISH REPUBLIC MINISTRY OF FOOD AGRICULTURE AND FORESTRY)  
AYDIN TİCARET BORSASI PRIVATE FOOD. CONTROL LABORATORY)  
(ANALYSIS REPORT)



AB-0033-T  
1903832  
11-19

Report No : 1903832 04.12.2019  
Purpose of Analysis : Private Request  
Sample sent by : AKARCA ÇİFTLİĞİ GIDA VE TARIM ÜRN. SAN. TİC. LTD. ŞTİ.  
Date of Starting/ Ending of Analysis : 18.11.2019 / 22.11.2019

Seal Number :  
Sample's:  
Matrix :  
Type : OLIVE OIL  
Package : Tin Box  
Production Date/Expire Date : /  
Serial-Lot No : AKARCA A  
Quantity : 9\*125 ml  
Producer Name : AKARCA ÇİFTLİĞİ GIDA VE TARIM ÜRN. SAN. TİC. LTD. ŞTİ.  
Receiving Place, Address and Date of Sample : AKARCA ÇİFTLİĞİ GIDA VE TARIM ÜRN. SAN. TİC. LTD. ŞTİ.

Analysess	Result	Detectio n Limit	Recovery %	Test Method	Equipment
1- Sensory Analysis Of Olive Oil (-)	:	-		COI/T.20/Doc.No 15	
2- Fruity (-)	3,3	-		COI/T.20/Doc.No 15	
3- Bitter (-)	2,0	-		COI/T.20/Doc.No 15	
4- Pungent (-)	2,4	-		COI/T.20/Doc.No 15	
5- Fusty-Muddy Sediment (-)	0	-		COI/T.20/Doc.No 15	
6- Musty-Humid-Earthy (-)	0	-		COI/T.20/Doc.No 15	
7- Winey-Vinegary-Acid-Sour	0	-		COI/T.20/Doc.No 15	
8- Frostbitten Olives (Wet Wood) (-)	0	-		COI/T.20/Doc.No 15	
9- Rancid (-)	0	-		COI/T.20/Doc.No 15	
10- Other Negative Attributes (-)	0	-		COI/T.20/Doc.No 15	
11- Classification of the Olive Oil (-)	EXTRA VIRGIN OLIVE OIL	-		COI/T.20/Doc.No 15	
12- Determination of free fatty acid content (oleic acid) * (%)	0,50	-		TS EN ISO 660	
13- Determination of Peroxide Value in animal and vegetable fat and oil, olive oil * (meq aktifoksijen/kg yağ)	8,49	-		TS EN ISO 3960	
14- Determination of alpha tocopheral (Vitamin-E) in foods (mg/kg )	240	25		TS EN 12822	HPLC-UV

MUSTAFA SÖNMEZ  
Chemical Analysis  
Department Chief

MÜCEVHER DENKER  
DAVAS  
Physical Analysis

Approved by  
Mehmet MURAT  
Laboratory Manager

Zehra KURT  
Sample Accepting and  
Reporting Department Chief



T.C.  
TARIM VE ORMAN BAKANLIĞI  
AYDIN TİCARET BORSASI  
ÖZEL GIDA KONTROL LABORATUVARI  
(TURKISH REPUBLIC MINISTRY OF FOOD AGRICULTURE AND FORESTRY)  
AYDIN TİCARET BORSASI PRIVATE FOOD. CONTROL LABORATORY)  
(ANALYSIS REPORT)



AB-0033-T  
1903832  
11-19

Report No : 1903832 04.12.2019

Analysess	Result	Detectio n Limit	Recovery %	Test Method	Equipment
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Above mentioned values have been determined from the analytical work performed.

**Note:**

- 1.No part of this analysis report isn't used in one piece or separately
- 2.Analysis results are valid for the mentioned sample
- 3.\*\* marked analyses are in the scope of accreditation.
- 4.Unsigned and an sealed reports are in valid.
- 5.This report isn't copied and reproduced without authorization of the lab
- 6.Turkish Accreditation Agency has signed an agreement about recognition of experiment reports with European Accreditation and International Laboratory Accreditation Cooperation.
- 7.This report defines experiment results and (in case of) expanded measurement uncertainty
- 8.This report isn't used for judicial, administrative procedures and advertising

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Chemical Analysis  
Department Chief

MÜCEVHER DENKER  
DAVAS  
Physical Analysis

Approved by  
Mehmet MURAT  
Laboratory Manager

Zehra KURT  
Sample Accepting and  
Reporting Department Chief

# CERTIFICATE OF ETKO & ECOCERT



## CERTIFICATE OF INSPECTION FOR PRODUCTS FROM ORGANIC PRODUCTION



1. Issuing body or authority (name and address) ETKO Ekolojik Tarım Kontrol Org. Ltd. Sti 160 sk 13/3 35100 Bornova – İzmir – TURKEY	2. According to NOP Regulation	
3. Serial number of the certificate of inspection TK-19-2541-001-C	4.	
5. Exporter (name and address) Akarca Çiftliği Gıda Ve Tar. Ür. San. Tic. Ltd. Şti Faruk Akarca Çiftliği Mevkii Kiyıkışlacık Köyü No :33 Milas MUĞLA	6. Inspection body or authority (name and address) ETKO Ekolojik Tarım Kontrol Org. Ltd. Sti 160 sk 13/3 35100 Bornova – İzmir – TURKEY	
7. Producer or preparer of the product (name and address) TR-2335F-01.2018.NOP Mehmet Umur Akarca	8. Country of dispatch TURKEY	
10. First consignee in the Community (name and address) HERBLISS (M) SDN. BHD. NO:2931 Wisma AZCO, Jalan Sultan Yahya Petra, 16150 Kubang Kerian, Kota Bharu, Kelantan-MALAYSIA	11. Name and address of the importer HERBLISS (M) SDN. BHD. NO:2931 Wisma AZCO, Jalan Sultan Yahya Petra, 16150 Kubang Kerian, Kota Bharu, Kelantan-MALAYSIA	
12. Marks and numbers. Container No(s). Number and kind. Trade name of the product. Organic Natural Extra Virgin Olive Oil 2018 crop Lot nr: 2122018-3 Invoice nr: Ns:20194A - May.22.2019 Bills of transport: CMPKL190686 May.30.2019 Truck Plate: ONEU0344168	13. CN Codes 1509.10.80.00.14	14. Declared quantity Net: 575 kg Gross: 1370 kg
15. Declaration of body or authority issuing the certificate referred to in box 1. "This is to certify that this certificate has been issued on the basis of the checks required under NOP Regulation and that the products designated above have been obtained in accordance with rules of production and inspection of the organic production method which are considered equivalent in accordance with the provisions of NOP Regulation"		
Date July.19.2019 Name and signature of authorized person Dr. Mustafa AKYUZ	Stamp of issuing authority or body	



## CERTIFICATE

Documentary evidence delivered by ECOCERT S.A. - BP 47 - L'ISLE-JOURDAIN - FRANCE

Based on the EOS certification program in force  
Accreditation by COFRAC # 5-0074 for Certification of Products and Services. List of accredited sites and scopes available on www.cofrac.fr

This document confirms that the operator hereafter:

**AKARCA ÇİFTLİĞİ GIDA VE TAR. ÜR. SAN. TİC. LTD. ŞTİ.**  
**Faruk Akarca Çiftliği Mevkii Kiyıkışlacık No:33 Milas**  
**MUĞLA - TURKEY**

**Main activity :** EXPORTER  
**Secondary Activity(ies):** PROCESSOR - CROP GROWER

has submitted his activities under control, and meets the requirements laid down in the ECOCERT ORGANIC STANDARD recognized as equivalent with the provisions of regulation (EC) No 834/2007. The following products can be sold under the categories as specified below:

inspection date : 21/12/2018

Products to be marketed	Category of certification	Period of validity	
		From	Until
<b>CROPS AND CROPS RAW PRODUCTS</b>			
Olives for production of olive oil	Organic	10/04/2019	31/03/2020
<b>PROCESSED PRODUCTS</b>			
Fruit-based preparations			
Table olives (Black and Green)	Organic	10/04/2019	31/03/2020
Oils and fats			
Crude olive oil	Organic	10/04/2019	31/03/2020

End of document - Total : 1 page(s)

The authenticity and validity of this document can be verified on [www.ecocert.com](http://www.ecocert.com)

Issued in L'ISLE JOURDAIN

P. THOMAZO , General Manager of ECOCERT SA

On 15/05/2019

# CERTIFICATE OF HALAL (TURKI)



## Sertifika

Certificate

شهادة



### AKARCA ÇİFTLİĞİ GIDA VE TAR. ÜR. SAN. TİC. LTD. ŞTİ.

Faruk Akarca Çiftliği Mevkii No:33 Kıyıkışlacık Mh. MİLAS/ MUĞLA

Aşağıdaki ürünler Haram maddeler içermemektedir. Müslümanların tüketimine uygundur (MS1500:2009).

The following products don't contain Haram ingredients, hence fit for MUSLIM Consumptions (MS 1500:2009).

المنتجات التالية لا تحتوي على مكونات مُحَرَّمَة، فهي صالحة لإستعمال المسلمين (MS 1500:2009).

### HELAL / HALAL / حلال

Bu belge aşağıdaki kapsam için geçerlidir:  
This certificate is valid for the following scope:

هذه الشهادة صالحة في المجال التالي:

1. Naturel Sızma Zeytinyağı / Extra Virgin Olive Oil

Sertifika yayın tarihi: 20/03/2020  
Date of issue / تاريخ الإصدار

Sertifika geçerlilik tarihi: 18/03/2021  
Date of validity / تاريخ الصلاحية

Sertifika no: TR-H-01-0320-441  
Certificate no / رقم الشهادة

Onay  
Authorized / موافقة

Genel Müdür  
Executive Manager / المدير التنفيذي  
20/03/2020



Accredited by JAKIM-MALAYSIA

