Values

ŠKABE EVOO 2026

100% ISTRIAN NATIVE BUŽA (BUSA) CULTIVAR

HARVEST–PRODUCTION DATE: 10.10.2026. / LOT NB.: L1102028

ŠKABE FARMHOUSE
MUNTIĆ 32A (PULA–POLA)
ISTRIA, CROATIA

~ FREE FATTY ACID OR FREE ACIDITY (FFA):

IS A MEASUREMENT OF THE RELEASE OF THE FATTY ACID CHAINS FROM TRIGLYCERIDES INDICATING THE BREAKDOWN OF THE TRIGLYCERIDES. IT GIVES SOME INDICATION OF OIL QUALITY BASED ON FRUIT QUALITY AND HANDLING. IT IS USUALLY GIVEN AS A PERCENTAGE OF FREE FATTY ACIDS ON THE BASIS OF THE OLEIC ACID, WHICH IS THE DOMINANT FATTY ACID IN OLIVE OIL (GM PER 100 GRAMS OF OIL).

THIS SHOULD NOT BE CONFUSED WITH THE PERCENTAGE OF OLEIC ACID IN THE OLIVE OIL. ALTHOUGH FFA DOES NOT CHANGE MUCH OVER THE LIFE OF OIL, A LOWER FFA LEVEL AT PRODUCTION WILL CONTRIBUTE TO LONGER SHELF LIFE.

THIS IS AN ESSENTIAL PARAMETER OF QUALITY AND, HENCE, PURITY AND GOODNESS. TO QUALIFY AS EXTRA VIRGIN AN OIL MUST HAVE AN ACIDITY OF LESS THAT 0.8 %. OUR OLIVE OIL HAS ONE OF THE LOWEST ACIDITY LEVELS IN THE WORLD : 0,08 %.

~ PEROXIDE VALUE (PV):

IS A MEASURE OF PEROXIDE COMPOUNDS ARISING FROM PRIMARY OXIDATION. A HIGH PEROXIDE VALUE USUALLY INDICATES POOR PROCESSING, AND THAT THE OIL MIGHT NOT KEEP WELL. THE FINAL STAGE IN OXIDATION IS PEROXIDE BREAKAGE, RESULTING IN THE FORMATION OF NEW COMPOUNDS THAT WE CAN PERCEIVE AS RANCID SMELLING. INTERPRETING THIS CHEMICAL VALUE IS QUITE EASY AND USEFUL WHEN MEASURED IN FRESHLY-MADE VIRGIN OILS, BUT LATER IN THE LIFE OF THE OIL IT CYCLES UP AND DOWN AND MUST BE RELATED TO OTHER ANALYTICAL PARAMETERS FOR MEANINGFUL INTERPRETATION.

THE VERY LOW VALUE INDICATES THAT THE EVOO IS FRESH, WITHOUT OXYGEN EFFECTS, AND THAT, HENCE, IT WILL RETAIN ITS GOODNESS LONGER. OXIDATION CAN BE THE RESULT OF NATURAL AGING OR INDICATIVE OF POOR HANDLING OR HEATING DURING THE REFINING PROCESS.

(WWW.OLIVEOILCOMMISSION.ORG)

LAB QUALITY TEST RESULTS

	MEASURE UNIT	RESULT	METOD
FREE FATTY ACID	OLEIC ACID %	0,10	(*LIMIT FOR EVOO: 0,8) HR EN ISO 660:2020
PEROXIDE VALUE	MEQ O2/KG	3,9	(*LIMIT FOR EVOO: 20) HR EN ISO 3960:2017

DATE: 20.10.2026. / ANALITIC NB.: 2025/7655 / PUBLIC HEALTH INSTITUTE OF THE ISTRIAN REGION
(IN CONFORMITY WITH EUROPEAN REGULATIONS EEZ 2568/91 – TEST.METOD: HRN EN ISO 660:2020 & HRN EN ISO 3960:2017)

ORGANIC
PRODUCT

HR-EKO-04
EU / Croatian Agriculture

NUTRITION FACTS

* IN 100 G

ENERGY VALUES	3367 KJ / 819 KCAL
FAT	91 G
SATURATED FAT	12,5 G
MONOUNSATURATED FAT	70,3 G
POLYUNSATURATED FAT	8,2 G
CHOLESTEROL	0,0 G
CARBOHYDRATES	0,0 G
SUGAR	0,0 G
PROTEIN	0,0 G
SALT	0,0 G