



IPT-7.1-PBL-Ob01-izd.02

Food Technology and Biotechnology Laboratory

Price list

URBROJ: 0147-20-108

Poreč, February the 6th 2020

Service code	Service (method of analysis)	Unit price in Croatian kuna (VAT not included)
*M01 ^{A/MP/IOC}	Determination of free fatty acids	120,00 kn
*M02 ^{A/MP/IOC}	Determination of peroxide value	120,00 kn
*M03 ^{A/MP/IOC}	Spectrophotometric investigation in the ultraviolet	240,00 kn
*M04 ^{A/MP}	Method for the determination of the content of waxes, fatty acid methyl esters and fatty acid ethyl esters by capillary gas chromatography	1.040,00 kn
*M05 ^{A/MP/IOC}	Organoleptic assessment of virgin olive oil	480,00 kn
M05-SPO ^{A/MP/IOC}	Organoleptic counter-assessment (duplicate analysis in different tasting sessions)	960,00 kn
M06 ^{A/MP}	Determination of fatty acid methyl esters by gas chromatography	480,00 kn
M07 ^{VAL}	Determination of the sterol composition and content and alcoholic compounds by capillary gas chromatography	1.340,00 kn
M08 ^{VAL}	Method for the determination of stigmastadienes in vegetable oils	800,00 kn
M09 ^{VAL}	Determination of the percentage of 2-glyceryl monopalmitate	760,00 kn
M10 ^{VAL}	Determination of the difference between actual and theoretical content of triacylglycerols with ECN 42	1.120,00 kn
M11 ^{VAL}	Determination of the volatile halogenated solvents of olive oil	640,00 kn
M20	Organoleptic assessment of virgin olive oil (for quality competitions)	440,00 kn
M21	Determination of total phenols expressed as gallic acid	640,00 kn

*Laboratory note: According to Commission Regulation (EEC) No. 2568/91 of 11 July 1991, the market quality category of olive oil is defined by a total of 8 characteristics, which are examined by methods M01-M05. If only one parameter does not correspond, the oil is considered not to comply with the declared quality category. Accordingly, compliance with the quality category can only be declared for the test sample if the value of these parameters has been verified (M01-M05). For parameters that have not been tested, it is unknown whether the value is within the requirements of the declared quality category or not and no conformity can be declared. The verification of the purity (authenticity) of olive oil is checked by examining the purity characteristics examined by methods M04 and M06-M10.

^{MP}The Food Technology and Biotechnology Laboratory is authorized as the official laboratory for the analysis of olive oil in official control procedures (M01 - M06). The Institute's Panel for Sensory Analysis of Virgin Olive Oil is authorized as an official and professional panel by the Ministry of Agriculture (M05) and is on the EU authorized panel list.

^{IOC}Food Technology and Biotechnology Laboratory is recognized by the International Olive Council (IOC) for Olive Oil Chemical Analysis (M01-M03) in the period 12/2019 - 12/2020. Institute's Panel for Sensory Analysis of Virgin Olive oil (M05) has been recognized by the International Olive Council (IOC) for the period 12/2019 - 12/2020.

^A Method carried out by Food Technology and Biotechnology Laboratory, accredited according to HRN EN ISO / IEC 17025

^{VAL} External laboratory method accredited to HRN EN ISO / IEC 17025

Invoice in Euro may be issued upon request, and the price in Euro is calculated based on mean exchange rate.

Discounts may be approved based on contracts for analysis of a large number of samples.

The application of this price list begins on February the 6th 2020.

Head of laboratory

Marina Lukić, grad.ing.



Director of the Institute

Dr. sc. Dean Ban