

Harvest 2020 - Az. Agr. Le Serre

COMPONENT	OUR OIL <i>Le Serre</i>	IGP TOSCANO	EVO OIL
<p>Acidity</p> <p>Determined by the quality of the olives and the time elapsed between harvesting and milling. The lower the acidity, the higher the quality of the oil.</p>	0,18 %	0,6 % (maximum value)	0,8 % (maximum value)
<p>Peroxides</p> <p>Caused by oxidative alteration, they indicate degradation and aging of the oil. High levels of peroxides lead to a state of rancidity. The lower the quantity of peroxides, the higher the quality of the oil.</p>	8,6 mEq O2/kg	16 mEq O2/kg (maximum value)	20 mEq O2/kg (maximum value)
<p>Biophenols</p> <p>Polyphenols are among the most precious components of extra virgin olive oil, their antioxidant power leads them to be considered healthy molecules. They also protect the oil from oxidation due to aging. The higher the quantity of biophenols, the higher the quality of the oil.</p>	654 mg/kg	60 mg/kg (minimum value)	// (not required)
<p>Tocopherols</p> <p>Commonly known as Vitamin E, they exercise the same antioxidant function in oil as polyphenols. In addition, they protect cell membranes from the disruptive action of free radicals present in the human body. The greater the quantity of tocopherols, the better the quality of the oil.</p>	248 mg/kg	40 mg/kg (minimum value)	// (not required)