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STAZIONI SPERIMENTALI  
PER L'INDUSTRIA

innovazione e ricerca

## Olive oil proficiency tests Chemical-physical parameters and contaminants

Since 2003, the Oils and Fats Area, 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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