

Recognized by the C.O.I

Recognized as a Laboratory for
Physical-Chemical and Contaminant
analysis for the current period

Laboratory Accredited by ENAC

Accreditation N° 749/LP 1295
Full technical scope in
www.enac.es

EXPERTS IN:



Olive Oils
Physical-Chemical
Analysis



Test Panel -
Organoleptic
Assessment



Other
Vegetable Oils



Contaminant
Analysis



Olive and Pomace
Analysis
(Accredited by R.M.N. and Soxhlet)



Analysis of Oilseeds
and Fats in Foods

- PESTICIDES (CG-MS-MS and HPLC-MS-MS)
- MOSH/MOAH
- MINERAL ALIPHATIC HYDROCARBONS (MOH)
- GLYCIDYL ESTERS (MCPD)
- PHTHALATES
- HALOGENATED SOLVENT
- BISPHENOL A (BPA)
- DITHIOCARBAMATES
- GLYPHOSATE
- CHLORATES AND PERCHLORATES
- ACRYLAMIDE
- QUATS (Chlormequat, Diquat, Paraquat, Mepiquat)
- COPPER CHLOROPHYLLINS
- AFLATOXINS
- SOLVENT RESIDUE (Hexane, Acetone, Ethanol...)
- ETHYLENE OXIDE

Included in the Reg. CE 1881/2006

- PAHS: Benzo(a) Anthracen, Chrysene, Benzo(b) Fluoranthene, Benzo(a) pyrene and the sum of 4 PAHs
- METALS (ICP-MS)
- DIOXINS AND DIOXIN-LIKE PCBS.
- NON -DIOXIN-LIKE PCBS
- MELAMINE/CYROMAZINE
- INHERENT PLANT TOXINS (Erucic Acid)

Ask us about any other contaminant

+ Added Antioxidants (N° E)

- PROPYL GALLATE (PG); (E310)
- TERT-BUTYLHYDROQUINONE (TBHQ); (E319)
- BUTYL-HYDROXYANISOLE (BHA) (E320)
- BUTYL HYDROXYTOLUENE (BHT) (E321)
- OCTYL GALLATE (OG); (E311)
- DODECYL GALLATE (DG); (E312)
- SUM OF GALLATES AND BHA, BHT, TBHQ

+ Value Added

- PYROPHEOPHYTINS (PPP)
- 1,2-DIGLYCERIDES
- RANCIMAT TEST/METHOD
- POLYPHENOLS (Folin-Ciocalteu)
- BIOPHENYLS (IOC Method)
- OLEOCANTHAL AND OLEACEIN
- TOCOPHEROLS (Vitamin E)
- COLOUR INDEX (Lovibond, Gardner)
- HYDROXY PENTACYCLIC TRITERPENE ACIDS (HPTA)
HPTA: Oleanolic, Maslinic and Ursolic acids



Ask for our **ADVICE**
and **TRAINING** service

QUALITY SYSTEM

ACCREDITATIONS



We value the importance of offering technical certainty to our clients, thus we have a quality system based on UNE EN ISO/IEC 17025 standard which guarantees the lab's technical competence and reliability of our results.



Accreditation N° 749/LP 1295

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We currently hold the accreditation issued by the Spanish National Accreditation Agency (ENAC) according to the criteria under UNE EN ISO/IEC 17025 standard, for physical-chemical testing of agri-food products included in our Technical Annex.

All determinations in Reg. CE 2568/91 and subsequent amendments are included in our Technical Annex

We also invite you to consult the physicochemical and contaminant determinations included in our Technical Annex for Vegetable Oils.

ACKNOWLEDGMENTS



Laboratory Tello has been acknowledged by the International Olive Council (IOC) for physical-chemical analysis for advanced tests, residues and contaminant testing for the current period.



Our laboratory has been acknowledged by QV EXTRA (an international private non-profit organization) as laboratory to obtain the international seal of quality (SQE).



Our laboratory has been acknowledged by SISCOLE, a body under the authority of the Brazilian Ministry of Agriculture, to carry out tests on olive oil to be exported to Brazil.

CERTIFICATIONS



We currently hold the certified Quality Management System according to the criteria under UNE EN ISO 9001 standard by Det Norske Veritas (DNV-LG). Our sector: "Olive and olive pomace analysis, olive oils, fats and its derivatives. Chemical and agricultural analysis and waters. Intermediation in olive oil trade and adjuvants distribution".

PARTNERS TO



Members of NAOOA, Laboratory Accepted by the North American Olive Oil Association, which conducts the largest and most comprehensive olive oil testing and certification program in North America.



Asociación Española
de Profesionales
del Análisis Sensorial

Laboratorio Tello is part of AEPAS (Spanish Association of Sensory Analysis Professionals), founded in 2010, which aims to bring together sensory analysis professionals and contribute to the progress of sensory sciences and their application.

AUTHORIZATIONS

- Authorised by the Autorización por la Directorate General of Industry and Agro-food Promotion (DIPA) (Council of Agriculture and Fisheries of Andalucía) No. A-052-AU.
- Authorised by the Council of Health and Social Welfare of Castilla-La-Mancha to perform sanitary analysis of substances and products related to Food and Environment Health. Authorisation no.: LA/AL/CS/093
- Official Control Laboratory no. CO/CS/043 by the Council of Health and Social Welfare of Castilla-La-Mancha

PROFICIENCY TESTING SCHEME



IOC / COI

International proficiency testing in Olive Oils with participation in physical-chemical analysis Type A (basic testing), Type B (advanced testing) and Type C (residues and contaminant testing).



**Deutsche Gesellschaft für
Fettwissenschaft**

International proficiency testing in Olive Oils with participation in physical-chemical analysis for Quality, purity, residues and contaminant testing.



**Gabinete de Servicios
para la Calidad**

International proficiency testing in Olive Oils with participation in physical-chemical analysis for Quality, purity, residues and contaminant testing.



**Programa QFCS (Quality
in Chemistry Scheme)**

International proficiency testing in vegetable oils with participation in residues and contaminant testing.



FAPAS

International proficiency testing in Vegetable oils with participation in residues and contaminant testing.



**Programa LAA-MAPAMA para
Valoración Organoléptica**

National proficiency testing for Organoleptic Assessment in virgin oils.



BIPEA

International intercomparison in Vegetable Oils with participation in Quality, Purity, Residues, Contaminants and Others.



ADVICE AND TRAINING

We design programmes to advise and train your staff, adapted to your needs



FOOD SECURITY

Experts in contaminant analysis and preventive policies to avoid their appearance as much as possible



AUTHENTICITY

Through the reliability and high technical competence of our tests we guarantee that our customers' products comply with the current regulations

INTEGRAL CONTROL OF THE PROCESS

