

HI3897

Olive Oil Acidity Test Kit

Now there is an easy, affordable and accurate way to determine the quality, classification and freshness of your olive oil.

Acidity (as % oleic acid) is the most fundamental measurement of olive oil. It is the primary indicator of olive oil purity and freshness.

The quality of olive oil is directly related to the degree of breakdown of the fatty acids in the oil. As the bound fatty acids break down, free fatty acids are formed, which increase the % acidity of the oil. Acidity, is a measure of the free fatty acid present in the oil, which is directly related to its purity.

The quality of olive oil can be adversely affected during either maturation or by environmental conditions. Mishandling, processing and bruising during harvesting can also contribute to a breakdown of fatty acids and an increase in free acidity. Improper and/or long-term storage can cause olive oil to break down and become rancid. Regular acidity testing is the best way to ensure and maintain quality and freshness.

Normally, testing acidity is a complicated process requiring the use of various chemicals in a laboratory environment. Hanna has simplified this process in an easy-to-understand test kit that can be used by almost anyone to produce quick and accurate results.

Studies have shown that the quality of olive oil has a direct impact on its health benefits. Extra Virgin Olive Oil contains higher levels of antioxidants, particularly phenols and vitamin E (because it is less processed). Antioxidants can help prevent oxidation damage to body tissue caused by free radicals. Studies have also shown that the oxidation of LDL (bad) cholesterol is associated with the hardening of arteries that can lead to heart disease.

With the HI3897 test kit, it is possible to easily and accurately test the quality of olive oil at various stages of processing and storage to monitor and maintain the highest quality.



Acidity, defined as percent oleic acid, is a parameter that indicates olive oil freshness. A high acidity value indicates the oil quality has diminished and is at risk of becoming rancid.

Acidity is used to discriminate an extra virgin olive oil from all other olive oils. According to the CEE 2568/91 regulation, olive oil is considered extra virgin when its acidity level is below 1%. A low acidity value also indicates a natural extraction process occurred soon after olive harvesting.

The HI3897 kit utilizes a titration method where the endpoint is visually determined when the color changes from yellow-green to pink.



The HI180 is a compact and lightweight magnetic stirrer which incorporates electronic controls that allow the user to regulate the speed with precision. In addition to speed control, Hanna's Speedsafe™ system will assure that the maximum speed is never exceeded.

Chemical Parameters

Olive Storage Period (between harvesting and extraction)	within 48 hours	2 to 4 days	over 4 days
Acidity (as % oleic acid)	0.3	0.4	0.5

In accordance with the European Community (EC) reg. CEE2568/91 quality classification of olive oil based on acidity (expressed as percent oleic acid) is as follows:

- **Extra Virgin Olive Oil: Acidity \leq 1%**
 - "Perfect flavor and odor", with a maximum acidity, expressed as oleic acid, of 1 g/100 g
- **Virgin Olive Oil: Acidity 1 - 2%**
 - "Perfect flavor and odor", with a maximum acidity, expressed as oleic acid, of 2 g/100 g
- **Ordinary Virgin Olive Oil: Acidity 2 - 3.3% (tolerance of 10%)**
 - "Good flavor and odor", with a maximum acidity, expressed as oleic acid, of 3.3 g/100 g
- **Virgin Lampante Olive Oil: + 3.3%. Not fit for human consumption**
 - "Off flavor and odor", with a maximum acidity, expressed as oleic acid, > 3.3 g/100 g

Sensory Quality of Olive Oil

The sensory analysis of virgin olive oil is based on a panel test, developed by the International Olive Oil Council. The rating is awarded on the basis of a scale of points running from 0, which indicates that the oil has extreme defects, to 9, which indicates that the oil has no defects at all. See the following chart for sensory ratings of each grade of olive oil.

- Extra Virgin Oil >6.5
- Virgin >5.5
- Ordinary Virgin >3.5
- Virgin Lampante <3.5

Specifications	HI3897
Range	0.00 to 1.00 % acidity
Smallest Increment	0.01 mL = 0.01%
Method	titration
Sample Size	4.6 mL or 4 g
Number of Tests	6
Dimensions (kit)	112 x 390 x 318 mm (4.4 x 15.4 x 12.5")

Specifications	HI180 Magnetic Stirrer (included)
Maximum Stirring Capacity	1 L (0.26 g)
Speed Range	100 rpm min.; 1000 rpm max
Installation Category	II
Cover Material	ABS plastic
Environment	0 to 50°C (32 to 122°F) 95% RH max
Dimensions	dia. 137 mm x 51 mm (h) (5.39 x 2")
Weight	640 g (1.4 lbs.)
Ordering Information	HI3897 is supplied with 6 ready-to-use bottles of organic solvent, HI180I/MB magnetic stirrer, calibrated syringe for oil dosing, calibrated syringe for titrant dosing with tip, titrant (20 mL bottle), rugged carrying case and instructions.
Reagents	HI3897-010 Replacement reagents for 10 tests.

Additional Technical Information:

Olive oil is a complex compound made of fatty acids, vitamins, volatile components, water soluble components and microscopic bits of olive. The three primary fatty acids (triglycerides) are oleic, linoleic, and linolenic.

- Palmitic Acid (16:0) = 7.5 - 20%
- Oleic Acid (18:1) = 55 - 85% olive oil composition
- Linoleic Acid (18:2) = 3.5 - 21.00% olive oil composition
- Linolenic Acid (18:3) = 0.0 - 1.5% olive oil composition

Oleic acid makes up 55 to 85% of olive oil. Oleic acid is the most abundant fatty acid found in nature.

Studies show that high concentrations of oleic acid can lower blood levels of total and LDL (bad) cholesterol, reducing the long term risk of heart disease.

Olive Oil Acid Composition

- Palmitic Acid (16:0) = 7.5 - 20%
- Palmitoleic Acid (16:1) = 0.3 - 3.5%
- Stearic Acid (18:0) = 0.5 - 5.0%
- Oleic Acid (18:1) = 55.0 - 83.0 %
- Linoleic Acid (18:2) = 3.5 - 21.0%
- Linolenic Acid (18:3) = 0.0 - 1.5%
- Others = 1.5 - 3.2%