In a first of its kind study by a U.S. academic institution, the University of California Davis research team found that 69% of imported olive oils failed to meet the internationally accepted standards for extra virgin olive oil.

Many of the oils tested did not meet those standards due to oxidation, adulteration with cheaper refined olive oil or poor-quality oils made from damaged and overripe olives, processing flaws or improper oil storage.

Of the oils tested, many did not meet the international standards that define the title “Extra Virgin Olive Oil.” The results are listed below:

- Filippo Berio Extra Virgin Olive Oil: Two out of three samples failed.
- Bertolli Extra Virgin Olive Oil: Three out of three samples failed.
- Colavita Extra Virgin Olive Oil: Two out of three samples failed.
- Carapelli Extra Virgin Olive Oil: Three out of three samples failed.
- Rachael Ray Extra Tasty EVOO: Two out of three samples failed.
- Mazola Extra Virgin Olive Oil: Three out of three samples failed.
- Pompeian Extra Virgin Olive Oil: Three out of three samples failed.
- Mezzetta Extra Virgin Olive Oil: Three out of three samples failed.

SQUALENE
Olive trees create squalene. Olive oil contains the largest percentage of squalene among the common vegetable oils. Squalene has many health benefits including an immune system booster, cancer preventative, skin enhancer and it also lowers “bad cholesterol.”

EXTRA VIRGIN OLIVE OIL
Olive oil has 136-708 mg/100g of squalene compared to 19-35 mg/100g for corn oil. Squalene is found in fresh extra virgin olive oil.

REFINED OLIVE OIL
Olive oil which is rancid or has unacceptable flavors is deodorized using distillation. The result is called “Pure” or “Refined” olive oil. Squalene is removed during the refining process.

How did DiCarlo Olive Oil test?
We had our oil tested by Certified Laboratories, Inc. on October 5, 2010 to see where it stood compared to other brands. We are proud to offer the results.

DiCarlo Extra Virgin Olive Oil #321511
Squalene content: 410 mg/100g

“Based on examination of the critical fatty acids, this product appears to be olive oil, without any foreign oils.”

-Certified Laboratories, Inc.