

DATA: No 2 CECRORS



Recognized laboratory physico-chemical testing - Type B 01/12/2020 – 30/11/2021

Date of issue: 23/11/2021

(to): 23/11/2021

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CERTIFICATE OF ANALYSIS no: 95321

CUSTOMER: SOFRONIS DIMITRIOS PHONE: 6977661420

MULTICHROM.LAB CODE No: 95321 Date of analysis (from): 17/11/2021

COMMODITY ACCORDING TO

CUSTOMER: EXTRA VIRGIN OLIVE OIL **SAMPLE CONDITION: NORMAL**

RECEIVING DATE: 17/11/2021

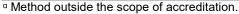
SAMPLING BY: CUSTOMER SEALS: None

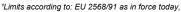
RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	2568/91	%	0,32	≤ 0,80
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 ^a	mg/kg	352	-

Dimitrios Salivaras Laboratory Supervisor

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CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: 95321-s

Date of issue: 23/11/2021

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CUSTOMER: EXTRA VIRGIN OLIVE OIL

SAMPLE CONDITION: NORMAL

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RECEIVING DATE: 17/11/2021
SEALS: None

COMMODITY ACCORDING TO

DATA: No 2 CECRORS

RESULTS

Determination	Method	Unit	Result	Limit¹
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,3	> 0
Bitter			2,9	-
Pungent			3,3	-

From the above characteristics and according to E.U. Reg. 2568/1991 appendix XI, the sample is classified in the category of Extra Virgin Olive Oil.

Dimitrios Salivaras Deputy Panel Leader Emmanuel Salivaras, M.Sc. Panel Leader

