



CERTIFICATE OF ANALYSIS no: 95322

Date of issue: 23/11/2021

CUSTOMER: SOFRONIS DIMITRIOS

PHONE : 6977661420

MULTICHROM.LAB CODE No : 95322

Date of analysis (from): 17/11/2021

COMMODITY ACCORDING TO

(to): 23/11/2021

CUSTOMER: EXTRA VIRGIN OLIVE OIL

RECEIVING DATE: 17/11/2021

SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

DATA: No 3 CECROPS

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	2568/91	%	0,20	≤ 0,80
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 ^a	mg/kg	377	-


Dimitrios Salivaras
Laboratory Supervisor


Emmanuel Salivaras, M.Sc.
Laboratory General Manager

^a Method outside the scope of accreditation.

The above results concern only the sample we examined.

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n.d. - not detected.

¹Limits according to: EU 2568/91 as in force today.



CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: 95322-s

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RESULTS

Determination	Method	Unit	Result	Limit'
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			3,5	> 0
Bitter			2,8	-
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