



Recognized laboratory physico-chemical testing - Type B 01/12/2021 – 30/11/2022

Date of issue: 1/12/2021

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CERTIFICATE OF ANALYSIS no: 95791

CUSTOMER: SOFRONIS DIMITRIOS PHONE: 6977661420

MULTICHROM.LAB CODE No: 95791 Date of analysis (from): 1/12/2021

COMMODITY ACCORDING TO
CUSTOMER: EXTRA VIRGIN OLIVE OIL (to): 1/12/2021

RECEIVING DATE: 1/12/2021 SAMPLE CONDITION: NORMAL

SEALS: None SAMPLING BY: CUSTOMER

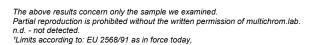
DATA: CECROPS No 4

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	2568/91	%	0,22	≤ 0,80
K Coefficients	2568/91	-	-	-
K268		-	0,145	≤ 0,22
K232		-	1,475	≤ 2,50
DK		-	-0,005	≤ 0,01
Peroxide Value	2568/91 m	eqO2/kg	4,3	≤20,0

Dimitrios Salivaras Laboratory Supervisor

Emmanuel Salivaras, M.Sc. Laboratory General Manager









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CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: 95791-s

Date of issue: 7/12/2021 **PHONE:** 6977661420

CUSTOMER: SOFRONIS DIMITRIOS

MULTICHROM.LAB CODE No: 95791 Date of analysis (from): 1/12/2021

COMMODITY ACCORDING TO
CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 7/12/2021

RECEIVING DATE: 1/12/2021

SAMPLE CONDITION: NORMAL

SEALS: None SAMPLING BY: CUSTOMER

DATA: CECROPS No 4

RESULTS

Determination	Method	Unit	Result	Limit ¹
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,5	> 0
Bitter			3,4	-
Pungent			4,2	-

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

