



**CERTIFICATE OF ANALYSIS no: 95791**

**Date of issue:** 1/12/2021

**CUSTOMER:** SOFRONIS DIMITRIOS

**PHONE :** 6977661420

**MULTICHROM.LAB CODE No :** 95791

**Date of analysis (from):** 1/12/2021

**COMMODITY ACCORDING TO**

**(to):** 1/12/2021

**CUSTOMER:** EXTRA VIRGIN OLIVE OIL

**RECEIVING DATE:** 1/12/2021

**SAMPLE CONDITION:** NORMAL

**SEALS:** None

**SAMPLING BY:** CUSTOMER

**DATA:** CECROPS No 4

**RESULTS**

Determination	Method	Unit	Result	Limit <sup>1</sup>
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	meqO <sub>2</sub> /kg	4,3	≤20,0

  
Dimitrios Salivaras  
Laboratory Supervisor

  
Emmanuel Salivaras, M.Sc.  
Laboratory General Manager

The above results concern only the sample we examined.  
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n.d. - not detected.

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



Tests  
certification no.632-3

## **CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: 95791-s**

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

**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):** 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 <sup>1</sup>
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