

## **CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-128188-s**

**Date of issue:** 21/11/2025

**CUSTOMER:** SOFRONIS DIMITRIOS

**PHONE:** 6977661420

**MULTICHROM.LAB CODE No :** P-128188

**Date of analysis (from):** 11/11/2025

**COMMODITY ACCORDING TO**

**(to):** 21/11/2025

**CUSTOMER:** EXTRA VIRGIN OLIVE OIL

**SAMPLE CONDITION:** NORMAL

**RECEIVING DATE:** 11/11/2025

**SAMPLING BY:** CUSTOMER

**SEALS:** None

**DATA:** 1

### **RESULTS**

Determination	Method	Unit	Result	Limit <sup>1</sup>
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.11/2024	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			5,1	> 0
Bitter			3,6	-
Pungent			4,4	-

From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.

  
Dimitrios Salivaras  
Deputy Panel Leader

  
Emmanuel Salivaras, M.Sc.  
Panel Leader