

Heraklion, 14/11/2022

CHEMICAL ANALYSIS REPORT

CLIENT	Amargiotaki Maria
Sampling	Client
Sample	Olive Oil
Date of sampling	10/11/2022
Date of sample received	10/11/2022
End of analysis	11/11/2022

-To whom it may concern, the above sealed sample of extra virgin olive oil that was brought to our laboratory, was examined for chemical and sensory analysis, according the Regulations E.E.U. 2568/91 & E.C. 1989/2003

TEST RESULTS

Parameters	Results	Units	Limits ¹	Method
Acidity	0,253	% oleic acid (w/w)	≤ 0.80	EU 2568/91 (Annex II) & COI/T.20/Doc. No 34
K ₂₆₈	0,130		≤ 0.220	EU 2568/91 (Annex II) & COI/T.20/Doc. No 19
K ₂₃₂	1,507		≤ 2.500	EU 2568/91 (Annex II) & COI/T.20/Doc. No 19
ΔK	-0,0026		≤ 0.01	EU 2568/91 (Annex II) & COI/T.20/Doc. No 19
Peroxide value	5,7	mEq O ₂ /Kg	≤20	EU 2568/91 (Annex II) & COI/T.20/Doc. No 35
Total Polyphenols as gallic acid	402	mg/kg	20 ²	

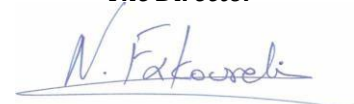
¹ Limits according to European Directive EOK 2568/91 as in force concerning extra virgin olive oil.

² Reporting Limit

Comments/Results: According to the chemical and organoleptic examination, the above olive oil is considered to belong to the category of **extra virgin olive oil**. The sensory characteristics of the above olive oil were found to be of excellent quality, i.e. piquant and light fruity flavor

The rest of the chemical analyses are in accordance with the Regulations, **E.E.U 2568/91& E.C. 1989/2003**.

The Director



Nikos Fakourelis
Chemist M.Sc.