multichrom.lab
Chemistry + consulting services

International Olive Council
Recognized laboratory
sensory evaluation
01/12/2017 – 30/11/2018

SFAKION str. 50, 12131 PERISTERI - ATHENS GREECE tel. +30 210-5910620 fax. +30 210-5311580 e-mail: info@multichromlab.com

CERTIFICATE OF ANALYSIS no: 70854-s

Date of issue: 19/10/2018

CUSTOMER:

FAX :

MULTICHROM.LAB CODE No : 70854

Date of analysis (from): 15/10/2018

DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL

(to): 19/10/2018

RECEIVING DATE: 15/10/2018

SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

DATA: No 1 FILTERED MONOVARIETAL HALKIDIKIS

RESULTS

Determination	Method	Unit	Result	Limit
Sensory Evaluation (Median Values)	COI/T.20/DOC.15/Rev8-2015	-	-	-
Defects			0,0	= 0
Fruitiness			4,4	> 0
Bitter			3,0	-
Pungent			3,9	-

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.

MULTICHROM LAB STR. 12131 ATHENS GREECE 50 SFAKION QUALITY CONTROL SALIVARAS MANOLIS

For multichrom.lab

E. Salivaras, M.Sc.

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ESYD
Tests
certification no.632-3