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Chemistry + consulting services

International Olive Council
Recognized laboratory
physico-chemical testing - Type B
01/12/2018 – 30/11/2019

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CERTIFICATE OF ANALYSIS no: 78210

Date of issue: 24/10/2019

CUSTOMER: ELAIKOS
FAX :
MULTICHROM.LAB CODE No : 78210
Date of analysis (from): 24/10/2019
DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL
(to): 24/10/2019
RECEIVING DATE: 24/10/2019
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: No 1 SELECTION BLEND

RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,14	≤ 0,8
K Coefficients	2568/91	-	-	-
K268		-	0,089	≤ 0,22
K232		-	1,467	≤ 2,50
DK		-	-0,002	≤ 0,01
Peroxide Value	2568/91	meqO2/kg	3,5	≤20,0
Total Polyphenols (as caffeic acid)	Internal (Photometric Method)	mg/kg	346	-

Dimitrios Salivaras
Laboratory Supervisor

Emmanuel Salivaras, M.Sc.
General Manager

The above results concern only the sample we examined.
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n.d. - not detected, LoD - limit of detection of the method (the lowest concentration of a substance that can be distinguished from the absence of that substance for the given analytical procedure) , LoQ - limit of quantitation of the method (the concentration of a substance at which quantitative results can be reported with a high degree of confidence for the given analytical procedure), (1) semi-quantitative, (2) no metabolites included.