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Chemistry + consulting services

International Olive oil Council
Recognized laboratory physico-chemical testing
01/12/2014 – 30/11/2015

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CERTIFICATE OF ANALYSIS no: 51955

Date of issue: 20/10/2015

CUSTOMER: ROUMELIOTIS CHRISTODOULOS "ELAiKOS"
FAX :
MULTICHROM.LAB CODE No : 51955
Date of analysis (from): 19/10/2015
DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL
(to): 20/10/2015
RECEIVING DATE: 19/10/2015
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: KARAGKIOLI ESTATE, HARVEST DATE: 15/10/15, PRODUCTION DATE: 16/10/15

RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,16	≤ 0,80
K Coefficients	2568/91	-	-	-
K268		-	0,087	≤ 0,22
K232		-	1,483	≤ 2,50
DK		-	0,000	≤ 0,01
Peroxide Value	2568/91	meqO2/kg	4,2	≤20,0
Total Polyphenols (as caffeic acid)	Internal (Photometric Method)	mg/kg	276	-
Sensory Evaluation	2568/91	-	Extra Virgin	-
Defects			0,0	= 0
Fruitiness			6,0	> 0
Bitter			2,4	-
Pungent			6,5	-

MULTICHROM LAB STR. 12131 ATHENS GREECE QUALITY CONTROL SALIVARAS MANOLIS

For multichrom.lab

E. Salivaras, M.Sc.

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.