CERTIFICATE OF ANALYSIS

CERTIFICATE No: **137854-E-1**
CLIENT: ROUMELIOTIS CHRISTODOULOS
ADRESS: N. PERAMOS KAVALA
DATE OF SAMPLE TAKEN: 17/01/2013
DATE OF SAMPLE RECEIPT: 17/01/2013
Date of analysis 17/01/2013 – 21/01/2013
SAMPLE IS GIVEN FROM: ROUMELIOTIS CHRISTODOULOS
SAMPLE TAKEN FROM: ROUMELIOTIS CHRISTODOULOS

Results of Analysis

SAMPLE: **GREEN OLIVE OIL**

PARAMETERS	METHOD	RESULT	UNIT SI	CATEGORY OF OLIVE OIL			
				EXTRA VIRGIN	VIRGIN	COMMON VIRGIN	disadvantaged VIRGIN
Acidity	CFD	0,17		≤ 0,8	≤ 2,0	≤ 3,3	≤ 3,3
Factor of Absorption K_{270}	DFG CIV - 6	0,096	-	M 0,22	M 0,25	M 0,25	m 0,25
Factor of Absorption K_{232}	DFG CIV - 6	1,277	-	M 2,50	M 2,50	M 2,60	M 3,70
Divergence of Factor of Absorption ΔK	calculation	0,003		M 0,01	M 0,01	M 0,01	-
Peroxide	DFG CVI - 6A	1,73	mmol O_2/kg	20		M 20	> 20

Analysis for the determitation of category of olive oil

Characterization of olive oil	method	Depreciation on $E_{270\ nm}$	R	characterization
Olive oil	DFG CIV - 6	0,096	13	EXTRA VIRGIN

Analysis for the authenticity of olive oil (admixture with others but olive oli oils)

qualitative control of olive oil with simple parameters such us in laboratories in Germany, France and Italy

characterization	method	E_{315} (4% w/v 1 cm)	result
Type of oils	DFG CIV - 6	0,160	Without admixture

CFD = Codex of Foods and Drinks (Hellenik)

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KAVALA, 21/01/2013

For ICMEA
Quality manager

Dr Maria SIDIRELLI
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Biochemist-Microbiologist

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