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International Olive Council
Recognized laboratory
physico-chemical testing - Type B
01/12/2021 – 30/11/2022

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CERTIFICATE OF ANALYSIS no: P-101276

Date of issue: 25/10/2022

CUSTOMER: ELAIKOS-VATKALI EFROSINI
PHONE : 25940-21046 P
MULTICHROM.LAB CODE No : P-101276
Date of analysis (from): 25/10/2022
COMMODITY ACCORDING TO CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 25/10/2022
RECEIVING DATE: 25/10/2022
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: ELAIKOS KORONEIKI ΜΟΝΟΠΟΙΚΙΛΙΑΚΟ

RESULTS

Determination	Method	Unit	Result	Limit[1]
Free fatty acid content (as oleic acid)	2568/91	%	0,21	≤ 0,80
K Coefficients	2568/91	-	-	-
K268		-	0,126	≤ 0,22
K232		-	1,514	≤ 2,50
DK		-	-0,004	≤ 0,01
Peroxide Value	2568/91	meqO_2/kg	3,6	≤20,0

Dimitrios Salivaras
Laboratory Supervisor

Emmanuel Salivaras, M.Sc.
Laboratory General Manager

The above results concern only the sample we examined.
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n.d. - not detected.
[1]Limits according to: EU 2568/91 as in force today,

ΕΣΥΔ
Tests certification no.632-5