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International Olive Council
Recognized laboratory
physico-chemical testing
01/12/2015 – 30/11/2016

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

CERTIFICATE OF ANALYSIS no: 58102

Date of issue: 20/10/2016

CUSTOMER: ROUMELIOTIS CHRISTODOULOS "ELAiKOS"
FAX :
MULTICHROM.LAB CODE No : 58102
Date of analysis (from): 18/10/2016
DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL
(to): 20/10/2016
RECEIVING DATE: 18/10/2016
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: KARAGKIOLI NISI AMOLOFI ESTATE HARVEST 5/10 UP TO 11/10 OIL EXTRACTION ON THE SAME DAY OR WITHIN 24 HOURS EXTERNAL TEMPERATURE 25-26C MATURITY 1,2,3 FOOD VARIETY CHALKIDIKI 56% THASOS 26% MEGARA, MANAKI, KALAMON 18%

RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,21	≤ 0,8
K Coefficients	2568/91	-	-	-
K268		-	0,135	≤ 0,22
K232		-	1,713	≤ 2,50
DK		-	-0,003	≤ 0,01
Peroxide Value	2568/91	meqO2/kg	3,6	≤20,0
Total Polyphenols (as caffeic acid)	Internal (Photometric Method)	mg/kg	436	-

MULTICHROM LAB STR. 12131 ATHENS GREECE QUALITY CONTROL 50 ΒΡΥΩΝΟΣ 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.