



## CERTIFICATE OF ANALYSIS no: 87348

Date of issue: 11/11/2020

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<b>MULTICHROM.LAB CODE No :</b> 87348	<b>Date of analysis (from):</b> 11/11/2020
<b>COMMODITY ACCORDING TO</b>	<b>(to):</b> 11/11/2020
<b>CUSTOMER:</b> EXTRA VIRGIN OLIVE OIL	<b>SAMPLE CONDITION:</b> NORMAL
<b>RECEIVING DATE:</b> 11/11/2020	<b>SAMPLING BY:</b> CUSTOMER
<b>SEALS:</b> INTACT COMMERCIAL PACKAGE	
<b>DATA:</b> GREEN FRESH ATHINOLIA	

### RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91 <sup>a</sup>	%	0,26	≤ 0,80
K Coefficients	2568/91 <sup>a</sup>	-	-	-
K268		-	0,115	≤ 0,22
K232		-	1,652	≤ 2,50
DK		-	-0,002	≤ 0,01
Peroxide Value	2568/91 <sup>a</sup>	meqO2/kg	3,0	≤20,0

  
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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. - ° Methods within scope of accreditation.