



## CERTIFICATE OF ANALYSIS no: 87346

Date of issue: 11/11/2020

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MULTICHROM.LAB CODE No : 87346

Date of analysis (from): 11/11/2020

COMMODITY ACCORDING TO

(to): 11/11/2020

CUSTOMER: EXTRA VIRGIN OLIVE OIL

RECEIVING DATE: 11/11/2020

SAMPLE CONDITION: NORMAL

SEALS: INTACT COMMERCIAL PACKAGE

SAMPLING BY: CUSTOMER

DATA: SPECIAL BLEND KOUTSOURELIA MEGARITIKI AMFISSIS

### RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91 <sup>a</sup>	%	0,24	≤ 0,80
K Coefficients	2568/91 <sup>a</sup>	-	-	-
K268		-	0,117	≤ 0,22
K232		-	1,732	≤ 2,50
DK		-	-0,001	≤ 0,01
Peroxide Value	2568/91 <sup>a</sup>	meqO2/kg	6,8	≤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.