

Protocol: 1688/24406

Certificate N. 0655

Issue Date: 13-05-2022

Client:	Kotrotsis Stylianos
Date of Receipt	28/04/2022
Date of Analysis	28/04 - 13/05/2022
Sample Code:	0972
Sample ID stated by the customer:	Extra Virgin Olive Oil BIO
Sample Description / Packaging / Packing information:	Glass bottle of 100 ml (BIO A.D.)
Sample Condition:	Accepted (Good)
Sampling	From the Client



Head of the Laboratory



Panagiotis Katsaris
Agronomist Biotechnologist

Sample code:	0972
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Parameter / Units declared category)	Method	Result	Limit (of the
Acidity (gr oleic acid /100gr)	Reg.(E.E.C) No 2568/91, Annex II	0.36	(max 0,8)
Peroxide Index (meqO ₂ /Kg)	Reg.(E.E.C) No 2568/91, Annex III	-----	(max 20)
K ₂₃₂ :	Reg.(E.E.C) No 2568/91, Annex IX	1.34	(max 2,50)
K ₂₆₈ :	Reg.(E.E.C) No 2568/91, Annex IX	0.13	(max 0,22)
ΔK:	Reg.(E.E.C) No 2568/91, Annex IX	-0.004	(max 0,01)

Organoleptic Evaluation	Result	Units	Limit (of the declared category)	Method
Fruity Median (Mf)	4,4	-	Mf>0	Reg. (E.E.C) No 2568/91. Annex XIX
Median of bitter (Mb)	3,0	-		
Median of pungent (Mp)	3,2	-		
Median of defect (Md)	0,0	-	Md=0.0	

REPORT END



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