

## CERTIFICATE OF ANALYSIS no: P-130352

Date of issue: 30/12/2025

<b>CUSTOMER:</b> OIVOTAS I K E	<b>PHONE :</b> 6981885418
<b>MULTICHROM.LAB CODE No :</b> P-130352	<b>Date of analysis (from):</b> 29/12/2025
<b>COMMODITY ACCORDING TO</b> <b>CUSTOMER:</b> EXTRA VIRGIN OLIVE OIL	<b>(to):</b> 30/12/2025
<b>RECEIVING DATE:</b> 29/12/2025	<b>SAMPLE CONDITION:</b> NORMAL
<b>SEALS:</b> None	<b>SAMPLING BY:</b> CUSTOMER
<b>DATA:</b>	

### RESULTS

Determination	Method	Unit	Result	Limit <sup>1</sup>
Free fatty acid content (as oleic acid)	COI/T.20/DOC.34/Rev. 1 – 2017	%	0,45	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,128	≤ 0,22
K232		-	1,497	≤ 2,50
DK		-	-0,004	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Rev.1/2017	meqO <sub>2</sub> /kg	4,3	≤20,0
Total Halogenated Volatile Solvents	2568/91 <sup>a</sup>	mg/kg	<0,01	≤ 0,2
ΔECN42	COI/T.20/Doc.No.20/Rev.4/2017	-	0,03	≤ 0,20
Stigmastadienes	COI/T.20/Doc. No 16/Rev. 2 2017 <sup>a</sup>	mg/kg	0,01	≤ 0,05
Ethylesters of Fatty Acids	COI/T.20/Doc.28/Rev.4 - 2024	mg/kg	4	≤ 35
Fatty Acid Composition	COI/T.20/DOC.33/Rev. 1 – 2017	%	-	-
C14:0 (Myristic)			0,01	≤ 0,03
C16:0 (Palmitic)			12,00	7,00-20,00
C16:1 (Palmitoleic)			1,02	0,30-3,50
C17:0 (Heptadecanoic)			0,04	≤ 0,40
C17:1 (Heptadecenoic)			0,07	≤ 0,60
C18:0 (Stearic)			2,87	0,50-5,00
C18:1 (Oleic) (ω9)			76,68	55,00-85,00
C18:2 (Linoleic) (ω6)			5,65	2,50-21,00
C18:3 (Linolenic) (ω3)			0,72	≤ 1,00
C20:0 (Arachidic)			0,46	≤ 0,60
C20:1 (Eicosenoic)			0,30	≤ 0,50
C22:0 (Behenic)			0,13	≤ 0,20
C22:1 (Erucic) (ω9)			<0,01	-
C24:0 (Lignoceric)			0,05	≤ 0,20
trans C18:1			0,01	≤ 0,05
trans C18:2 + trans C18:3			0,01	≤ 0,05

<sup>a</sup> Method outside the scope of accreditation.

The above results concern only the sample we examined.  
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n.d. - not detected.  
Reference of limits is made for informational purposes only and does not constitute a statement of conformity.  
<sup>1</sup>Limits according to: Reg.EU 2104/2022 as in force today,

## CERTIFICATE OF ANALYSIS no: P-130352

Date of Issue: 30/12/2025

CUSTOMER: OIVOTAS I K E	PHONE : 6981886418
MULTICHROM.LAB CODE No : P-130352	Date of analysis (from): 29/12/2025
COMMODITY ACCORDING TO	(to): 30/12/2025
CUSTOMER: EXTRA VIRGIN OLIVE OIL	SAMPLE CONDITION: NORMAL
RECEIVING DATE: 29/12/2025	SAMPLING BY: CUSTOMER
SEALS: None	
DATA:	

### RESULTS

Determination	Method	Unit	Result	Limit*
Sterols	COI/T.20/Doc.no.26/ Rev.5/2020	mg/kg <sup>o</sup>	1117	≥ 1000
Cholesterol		%	0,1	≤ 0,5
Brassicasterol		%	<0,1	≤ 0,1
24-methylcholesterol		%	0,3	-
Campesterol (Camps.)		%	3,9	≤ 4,0
Campestanol		%	0,1	-
Stigmasterol		%	1,0	< Campes.
d7-campestanol		%	0,0	-
d5,23stigm/dienol		%	0,0	-
Clerosterol		%	1,1	-
B-sitosterol		%	82,5	-
Sitostanol		%	0,3	-
d5-avenasterol		%	9,5	-
d5,24-stigm/dienol		%	0,8	-
d7-stigmastenol		%	0,2	≤ 0,5
d7-avenasterol		%	0,3	-
Erythrodiol		%	2,9	-
Uvaol		%	0,2	-
Erythrodiol+uvaol		%	3,1	≤ 4,5
Total b-sitosterol		%	94,1	≥ 93,0
Waxes (C42+C44+C46)	COI/T.20/Doc. No 28/Rev. 4/ 2024	mg/kg <sup>o</sup>	32	≤ 150

  
Dimitrios Salivaras  
Laboratory Supervisor

  
Emmanuel Salivaras, M.Sc.  
Laboratory General Manager

<sup>o</sup> Method outside the scope of accreditation.

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## CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-130352-s

Date of Issue: 23/1/2026

CUSTOMER: OIVOTAS I K E

PHONE: 6981885418

MULTICHROM.LAB CODE No : P-130352

Date of analysis (from): 29/12/2025

COMMODITY ACCORDING TO

CUSTOMER: EXTRA VIRGIN OLIVE OIL

(to): 23/1/2026

RECEIVING DATE: 29/12/2025

SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

DATA:

### RESULTS

Determination	Method	Unit	Result	Limit*
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.11/2024	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,4	> 0
Bitter			2,9	-
Pungent			3,5	-

From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.

Dimitrios Salivaras  
Deputy Panel Leader

Emmanuel Salivaras, M.Sc.  
Panel Leader

Multichrom Lab Organoleptic Profile Chart 130352

fruitiness	4,4	bitterness	2,9	pungency	3,5	olive leaves	4,1	dried herbs	3,4	eucalyptus	3,8	pine nut	3,6
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— green aromatic profile

