



## **CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-120320-s**

Date of issue: 2/1/2025

<b>CUSTOMER:</b> OIVOTAS I K E	<b>PHONE:</b> 6981885418
<b>MULTICHROM.LAB CODE No :</b> P-120320	<b>Date of analysis (from):</b> 24/12/2024
<b>COMMODITY ACCORDING TO</b> <b>CUSTOMER:</b> EXTRA VIRGIN OLIVE OIL	<b>(to):</b> 2/1/2025
<b>RECEIVING DATE:</b> 24/12/2024	<b>SAMPLE CONDITION:</b> NORMAL
<b>SEALS:</b> None	<b>SAMPLING BY:</b> CUSTOMER
<b>DATA:</b> 400 ΚΟΡΩΝΙΑ - ΠΑΤΡΙΝΙΑ	

### **RESULTS**

<b>Determination</b>	<b>Method</b>	<b>Unit</b>	<b>Result</b>	<b>Limit'</b>
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,4	> 0
Bitter			3,0	-
Pungent			3,9	-

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