

**CERTIFICATE OF ANALYSIS no: 96954**

Date of issue: 27/01/2022

**CUSTOMER:**

MULTICHROM.LAB CODE No : 96954

**COMMODITY ACCORDING TO****CUSTOMER:** EXTRA VIRGIN OLIVE OIL**RECEIVING DATE:** 17/01/2022**SEALS:** None**DATA:** ΠΑΤΡΙΝΙΑ-ΚΟΡΟΝΙΑ**PHONE :** 6944301617 NIK**Date of analysis (from):** 17/01/2022**(to):** 27/01/2022**SAMPLE CONDITION:** NORMAL**SAMPLING BY:** CUSTOMER**RESULTS**

Determination	LoQ	Method	Unit	Result	Limit <sup>1</sup>
Free fatty acid content (as oleic acid)		2568/91	%	0,25	≤ 0,80
K Coefficients		2568/91	-	-	-
K268			-	0,119	≤ 0,22
K232			-	1,524	≤ 2,50
DK			-	-0,006	≤ 0,01
Peroxide Value		2568/91	meqO <sub>2</sub> /kg	4,7	≤20,0
Biophenols (as tyrosol)		COI/T.20/Doc. No 29/ Rev 1 2017 <sup>a</sup>	mg/kg	294	-
Hydroxytyrosol (3,4 DHPEA)				2	-
Tyrosol (p-HPEA)				2	-
Dialdehydic form of Decarboxymethyl Oleuropein aglicon (3,4 DHPEA-EDA or oleacin)				50	-
Dialdehydic form of Decarboxymethyl ligstroside aglicon (p, HPEA-EDA or oleocanthal)				48	-
Lignans				29	-
Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)				39	-
Ligstroside aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)				19	-
Hydroxytyrosol ant its derivatives for health claim Regulation EU 432/2012			mg/20g	3,2	≥ 5
Fatty Acid Composition		2568/91 <sup>a</sup>	%	-	-
C14:0 (Myristic)				0,01	≤ 0,03
C16:0 (Palmitic)				11,65	7,50-20,00
C16:1 (Palmitoleic)				0,96	0,30-3,50

<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. 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).

<sup>1</sup>Limits according to: EU 2568/91 as in force today.Tests  
certification no.632-4