

TEST REPORT

Testing
No. of Certificate 489

CLIENT DETAILS

ΔΗΜΗΤΡΙΟΣ Γ. ΑΝΑΣΤΑΣΙΟΥ
ΑΛΙΒΕΡΙ ΕΥΒΟΙΑΣ, 34500, ΑΛΙΒΕΡΙ,
For the attention of: ΕΜΠΟΡΙΑ ΓΕΩΠΟΝΙΚΩΝ ΕΙΔΩΝ

SAMPLE DETAILS

Code : **5424-GR01069433-24** Order No : **191648**
Category : **Fats & Oils**
Description : **OLIVE OIL SAMPLE VARIETY: KORONEIKI**
HARVEST: 05-11-2024 EXTRACTION: 05-11-2024

Certificate No. : **5424-GR01069433-24-02**
Issue No. : **3**
Date Received : **08/11/2024**
Start of Analysis : **08/11/2024**
End of Analysis : **16/01/2025**

SAMPLING PROCESS DETAILS

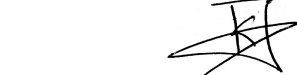
Sampled by : *Πελάτης (Client)*
Condition : *Αποδεκτή (Acceptable)*
Packaging : *Περίεκτης (container) > 100g*
Preservation : *Ψυγείο (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Fat	91.6	g/100ml	0.1	Soxhlet Inhouse Method	2
ORGANOLEPTIC ASSESMENT					
Median of fruity (Mf)	4.9		-	EEC Reg. 2568/91	2
Median of Bitter (Mb)	4.1		-	EEC Reg. 2568/91	2
Median of pungent (Mp)	4.0		-	EEC Reg. 2568/91	2
Median of defect (Md)	0		-	EEC Reg. 2568/91	2
Myristic acid (C14:0)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Palmitic acid (C16:0)	11.2	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Palmitoleic acid (C16:1)	0.7	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
cis-10-Heptadecenoic acid (C17:1)	0.1	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Heptadecanoic acid (C17:0)	0.1	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Stearic acid (C18:0)	3.0	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Oleic acid (C18:1)	71.2	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3

Lab Director

G. Siragakis, Chemist MSc

Athens Laboratory Supervisor

Cleopatra Paraskevaidi, Agronomist, MSc

Technical Manager

Dr. G. E. Miliadis, Chemist

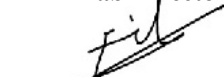
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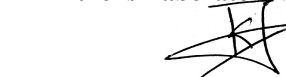
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Linoleic acid (LA) (C18:2)	10.4	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Arachidic acid (C20:0)	0.5	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Linolenic acid (ALA C18:3)	0.7	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Eicosenoic acid (Gadoleic, C20:1)	0.2	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Behenic acid (C22:0)	0.1	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Erucic acid (C22:1)	<DL	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Lignoceric acid (C24:0)	0.1	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Oleic acid (trans Oleic-C18:1t)	0.02	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
trans Linoleic acid (C18:2T)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
trans Linolenic(C18:3T) acid	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)	3
Saturated Fats	13.7	g/100ml	0.1	GLC EEC Regulation 2568/91	2
<i>Mono-Unsaturated Fats</i>	67.1	g/100ml	0.1	GLC EEC Regulation 2568/91	2
<i>Poly-Unsaturated Fats</i>	10.2	g/100ml	0.1	GLC EEC Regulation 2568/91	2
trans Fats	<DL	g/100ml	0.05	GLC EEC Regulation 2568/91	2
Oleocanthal & Oleacein	750	mg/Kg	10	HPLC	2
Total Polyphenols (as tyrosol)	402	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29	
Tocopherols (total)	186	mg/Kg	1	HPLC	1
Polyphenol Profile					

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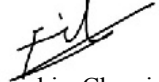
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Hydroxy-tyrosol (3,4 DHPEA)	<DL	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
Tyrosol (p, HPEA)	<DL	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEA-EDA)	8.8	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)	61.2	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
Lignans	<DL	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
Oleuropein aglycon (3,4 DHPEA-EA)	29.6	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
Ligstroside aglycon (p, HPEA-EA)	28.8	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
1 acetyl-pinoresinol	<DL	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	1
Peroxide Value	5.70	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009	
Acidity	0.39	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997	
Special Absorption Coefficient (ΔK)	-0.004	-	-	EEC Reg. 2568/91	
Absorption Coefficient for $\lambda=232\text{nm}$ (K 232)	1.73	-	-	EEC Reg. 2568/91	
Absorption Coefficient for $\lambda=270\text{nm}$ (K 270)	0.160	-	-	EEC Reg. 2568/91	

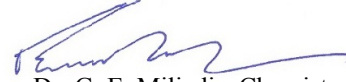
1: test performed by collaborating laboratory, out of its accreditation scope. 2: out of the accreditation scope. 3: test performed by collaborating laboratory, within its accreditation scope.

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