

## TEST REPORT

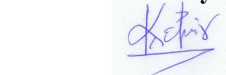
Testing  
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| CLIENT DETAILS                                                                                                       |                                                                          | Certificate No.          | : 5424-GR01068319-24-02        |
|----------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|--------------------------|--------------------------------|
| <b>ΔΗΜΗΤΡΙΟΣ Γ. ΑΝΑΣΤΑΣΙΟΥ</b><br>ΑΛΙΒΕΡΙ ΕΥΒΟΙΑΣ, 34500, ΑΛΙΒΕΡΙ,<br>For the attention of: ΕΜΠΟΡΙΑ ΓΕΩΠΟΝΙΚΩΝ ΕΙΔΩΝ |                                                                          | Issue No.                | : 3                            |
|                                                                                                                      |                                                                          | Date Received            | : 22/10/2024                   |
|                                                                                                                      |                                                                          | Start of Analysis        | : 22/10/2024                   |
|                                                                                                                      |                                                                          | End of Analysis          | : 14/11/2024                   |
| SAMPLE DETAILS                                                                                                       |                                                                          | SAMPLING PROCESS DETAILS |                                |
| Code                                                                                                                 | : 5424-GR01068319-24                                                     | Order No                 | : 190319                       |
| Category                                                                                                             | : <b>Fats &amp; Oils</b>                                                 |                          |                                |
| Description                                                                                                          | : <b>ΑΝΑΣΤΑΣΙΟΥ ΔΗΜΗΤΡΙΟΣ ΣΥΓΚΟΜΙΔΗ:<br/>15/10/2024 ΠΟΙΚΙΛΙΑ ΘΡΟΥΜΠΑ</b> |                          |                                |
|                                                                                                                      |                                                                          | Sampled by               | : Πελάτης (Client)             |
|                                                                                                                      |                                                                          | Condition                | : Αποδεκτή (Acceptable)        |
|                                                                                                                      |                                                                          | Packaging                | : Περιέκτης (container) > 100g |
|                                                                                                                      |                                                                          | Preservation             | : Ψυγείο (Refrigerator)        |

## RESULTS

| Parameters of Analysis            | Result | Units          | DL   | Method                                                        | Remark |
|-----------------------------------|--------|----------------|------|---------------------------------------------------------------|--------|
| <b>ORGANOLEPTIC ASSESMENT</b>     |        |                |      |                                                               |        |
| Median of fruity (Mf)             | 4.5    |                | -    | EEC Reg. 2568/91                                              | 2      |
| Median of Bitter (Mb)             | 4.4    |                | -    | EEC Reg. 2568/91                                              | 2      |
| Median of pungent (Mp)            | 4.4    |                | -    | 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)             | 12.4   | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |        |
| Palmitoleic acid (C16:1)          | 0.8    | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |        |
| Heptadecanoic acid (C17:0)        | 0.1    | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |        |
| 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) |        |
| Stearic acid (C18:0)              | 2.6    | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |        |
| Oleic acid (C18:1)                | 65.8   | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |        |

**Lab Director**
  
G. Siragakis, Chemist MSc

**Athens Laboratory Supervisor**
  
Kostas Alexiou, Food Chemist

**Technical Manager**
  
Dr. G. E. Miliadis, Chemist

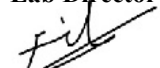
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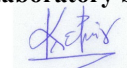
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|                                                                        |      |                |      |                                                               |   |
|------------------------------------------------------------------------|------|----------------|------|---------------------------------------------------------------|---|
| Linoleic acid (LA) (C18:2)                                             | 15.1 | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Arachidic acid (C20:0)                                                 | 0.5  | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Linolenic acid (ALA C18:3)                                             | 0.7  | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Eicosenoic acid (Gadoleic, C20:1)                                      | 0.2  | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Behenic acid (C22:0)                                                   | 0.1  | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Erucic acid (C22:1)                                                    | <DL  | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Lignoceric acid (C24:0)                                                | 0.1  | % of total fat | 0.05 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Oleic acid (trans Oleic-C18:1t)                                        | <DL  | % of total fat | 0.02 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| trans Linoleic acid (C18:2T)                                           | <DL  | % of total fat | 0.02 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| trans Linolenic(C18:3T) acid                                           | <DL  | % of total fat | 0.02 | International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID) |   |
| Oleocanthal & Oleacein                                                 | 1350 | mg/Kg          | 10   | HPLC                                                          | 2 |
| Total Polyphenols (as tyrosol)                                         | 660  | mg/Kg          | 40   | International Olive Council, COI/T.20/Doc No 29               |   |
| Tocopherols (total)                                                    | 171  | mg/Kg          | 1    | HPLC                                                          | 1 |
| <b>Polyphenol Profile</b>                                              |      |                |      |                                                               |   |
| Hydroxy-tyrosol (3,4 DHPEA)                                            | <DL  | mg/Kg          | 3    | International Olive Council, COI/T.20/Doc No 29               | 2 |
| Tyrosol (p, HPEA)                                                      | <DL  | mg/Kg          | 3    | International Olive Council, COI/T.20/Doc No 29               | 2 |
| Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA) | 87.6 | mg/Kg          | 3    | International Olive Council, COI/T.20/Doc No 29               | 2 |

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|                                                                       |       |           |      |                                                                                                   |   |
|-----------------------------------------------------------------------|-------|-----------|------|---------------------------------------------------------------------------------------------------|---|
| Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA) | 47.4  | mg/Kg     | 3    | International Olive Council, COI/T.20/Doc No 29                                                   | 2 |
| Lignans                                                               | <DL   | mg/Kg     | 3    | International Olive Council, COI/T.20/Doc No 29                                                   | 2 |
| Oleuropein aglycon (3,4 DHPEA-EA)                                     | 82.4  | mg/Kg     | 3    | International Olive Council, COI/T.20/Doc No 29                                                   | 2 |
| Ligstroside aglycon (p, HPEA-EA)                                      | 23.0  | mg/Kg     | 3    | International Olive Council, COI/T.20/Doc No 29                                                   | 2 |
| 1 acetyl-pinoresinol                                                  | <DL   | mg/Kg     | 3    | International Olive Council, COI/T.20/Doc No 29                                                   | 2 |
| Peroxide Value                                                        | 5.8   | mEq O2/kg | 0.31 | internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009 |   |
| Acidity                                                               | 0.47  | % (w/w)   | 0.04 | O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997    |   |
| Special Absorption Coefficient ( $\Delta K$ )                         | 0.017 | -         | -    | EEC Reg. 2568/91                                                                                  |   |
| Absorption Coefficient for $\lambda=232\text{nm}$ (K 232)             | 2.13  | -         | -    | EEC Reg. 2568/91                                                                                  |   |
| Absorption Coefficient for $\lambda=270\text{nm}$ (K 270)             | 0.213 | -         | -    | 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.

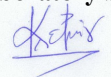
Οι πολυφαινόλες ελαιόλαδου συμβάλλουν στην προστασία των λιπιδίων του αίματος από το οξειδωτικό στρες

Ο ισχυρισμός μπορεί να χρησιμοποιείται μόνο για το ελαιόλαδο το οποίο περιέχει τουλάχιστον 5 mg υδροξυτυροσόλης και παραγώγων της (π.χ. σύμπλοκο ελαιοευρωπαϊνης και τυροσόλης) ανά 20 g ελαιόλαδου. Βρέθηκαν 13.2 mg/20g. Για να χρησιμοποιηθεί ο ισχυρισμός αυτός, θα πρέπει να παρέχεται στον καταναλωτή η πληροφορία ότι τα ευεργετικά αποτελέσματα εξασφαλίζονται με την ημερήσια πρόσληψη 20 g ελαιόλαδου.

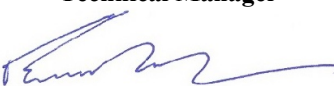
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