

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

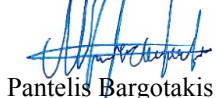
Code : **5424-GR01089385-25** Order No : **216542**
Category : **Fats & Oils**
Description : **SAMPLE OF OLIVE OIL, KORONEIKI VARIETY,
HARVEST AND CRUSHING DATE: 14/10/2025**

Certificate No. : **5424-GR01089385-25-02**
Issue No. : **5**
Sampling Date : **23/10/2025** 13:24
Date Received : **23/10/2025**
Start of Analysis : **23/10/2025**
End of Analysis : **19/12/2025**
Issue Date : **22/01/2026**
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	Limits
Fat	91.6	g/100ml	0.1	Soxhlet Inhouse Method	2	
ORGANOLEPTIC ASSESMENT						
Median of fruity (Mf)	4.5		-	EEC Reg. 2568/91	2	Mf > 0
Median of Bitter (Mb)	3.6		-	EEC Reg. 2568/91	2	
Median of pungent (Mp)	3.5		-	EEC Reg. 2568/91	2	
Median of defect (Md)	0		-	EEC Reg. 2568/91	2	Md = 0
Myristic acid (C14:0)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.05
Palmitic acid (C16:0)	15.5	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		7.50 - 20.00
Palmitoleic acid (C16:1)	1.62	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		0.30 - 3.50
Heptadecanoic acid (C17:0)	<DL	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.30
cis-10-Heptadecenoic acid (C17:1)	0.07	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.30
Stearic acid (C18:0)	2.41	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		0.50 - 5.00
Oleic acid (C18:1)	67.4	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		55.00 - 83.00
Linoleic acid (LA) (C18:2)	11.5	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		3.50 - 21.00
Arachidic acid (C20:0)	0.39	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.60
Linolenic acid (ALA C18:3)	0.68	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 1.00

Chief Executive Officer

Pantelis Bargetakis

Athens Laboratory Supervisor

Cleopatra Paraskevaidi, Agronomist, MSc

Technical Manager

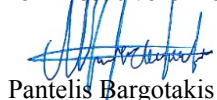
Dr. G. E. Miliadis, Chemist

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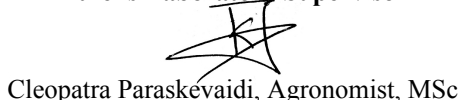
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Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Eicosenoic acid (Gadoleic, C20:1)	0.29	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.40
Behenic acid (C22:0)	0.11	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.20
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)	<DL	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.20
Oleic acid (trans Oleic-C18:1t)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.20
trans Linoleic acid (C18:2T)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.30
trans Linolenic(C18:3T) acid	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		
Vitamin K	28.3	µg/100g	0.1	LC-MS/MS	1	> 11.3
Saturated Fats	18.5	% of total fat	0.1	GLC EEC Regulation 2568/91	2	
<i>Mono-Unsaturated Fats</i>	69.4	% of total fat	0.1	GLC EEC Regulation 2568/91	2	
<i>Poly-Unsaturated Fats</i>	12.1	% of total fat	0.1	GLC EEC Regulation 2568/91	2	
trans Fats	<DL	% of total fat	0.05	GLC EEC Regulation 2568/91	2	
Oleocanthol & Oleacein	73.9	mg/Kg	10	HPLC	2	
Total Polyphenols (as tyrosol)	362	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29		> 250
Tocopherols (total)	249	mg/Kg	1	HPLC	2	> 90.0
Polyphenol Profile						
Hydroxy-tyrosol (3,4 DHPEA)	<DL	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Tyrosol (p, HPEA)	21.5	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEA-EDA)	5.4	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)	68.5	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Lignans	3.0	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Oleuropein aglycon (3,4 DHPEA-EA)	3.0	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Ligstroside aglycon (p, HPEA-EA)	4.5	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	

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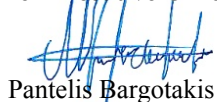
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Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
1 acetyl-pinoresinol	3.0	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Peroxide Value	7.70	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0
Acidity	0.51	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997		< 0.80
Special Absorption Coefficient (ΔK)	-0.003	-	-	EEC Reg. 2568/91		< 0.010
Absorption Coefficient for $\lambda=232\text{nm}$ (K 232)	1.84	-	-	EEC Reg. 2568/91		< 2.500
Absorption Coefficient for $\lambda=270\text{nm}$ (K 270)	0.172	-	-	EEC Reg. 2568/91		< 0.220

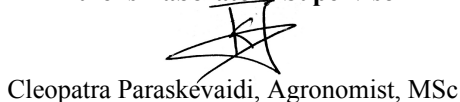
1: test performed by collaborating laboratory, out of its accreditation scope. 2: out of the accreditation scope.

-- END OF REPORT --

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