



TEST REPORT

 Testing
 No. of Certificate 489

CLIENT DETAILS		Certificate No. : 5424-GR01089386-25-02	
ΔΗΜΗΤΡΙΟΣ Γ. ΑΝΑΣΤΑΣΙΟΥ ΑΛΙΒΕΡΙ ΕΥΒΟΙΑΣ, 34500, ΑΛΙΒΕΡΙ, For the attention of: ΕΜΠΟΡΙΑ ΓΕΩΠΟΝΙΚΩΝ ΕΙΔΩΝ		Issue No. : 5	
		Sampling Date : 23/10/2025	13:29
		Date Received : 23/10/2025	
		Start of Analysis : 23/10/2025	
		End of Analysis : 19/12/2025	
		Issue Date : 22/01/2026	
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code : 5424-GR01089386-25	Order No : 216543	Sampled by : Πελάτης (Client)	
Category : Fats & Oils		Condition : Αποδεκτή (Acceptable)	
Description : SAMPLE OF OLIVE OIL, THROUMPOLIA VARIETY, HARVEST AND CRUSHING DATE: 17/10/2025		Packaging : Περιέκτης (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 ASSESSMENT						
Median of fruity (Mf)	4.7		-	EEC Reg. 2568/91	2	Mf > 0
Median of Bitter (Mb)	3.8		-	EEC Reg. 2568/91	2	
Median of pungent (Mp)	3.7		-	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)	15.6	% 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)	1.43	% 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)	0.06	% 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)	0.10	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.30
Stearic acid (C18:0)	2.45	% 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)	63.4	% 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)	15.4	% 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)	0.40	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.60
Linolenic acid (ALA C18:3)	0.77	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 1.00

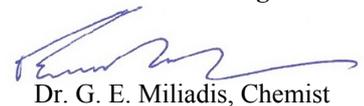
Chief Executive Officer


 Pantelis Bargotakis

Athens Laboratory Supervisor


 Cleopatra Paraskevaidi, Agronomist, MSc

Technical Manager


 Dr. G. E. Miliadis, Chemist

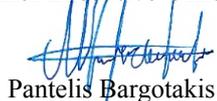

TEST REPORT

 Testing
 No. of Certificate 489

Continuing from previous page

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Eicosenoic acid (Gadoleic, C20:1)	0.28	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.40
Behenic acid (C22:0)	0.10	% 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	32.5	µg/100g	0.1	LC-MS/MS	1	> 11.3
Saturated Fats	18.6	% of total fat	0.1	GLC EEC Regulation 2568/91	2	
<i>Mono-Unsaturated Fats</i>	65.2	% of total fat	0.1	GLC EEC Regulation 2568/91	2	
<i>Poly-Unsaturated Fats</i>	16.2	% 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	
Oleocanthal & Oleacein	85.1	mg/Kg	10	HPLC	2	
Total Polyphenols (as tyrosol)	415	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29		> 250
Tocopherols (total)	303	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)	17.3	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEA-EDA)	22.6	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)	62.5	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)	39.7	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Ligstroside aglycon (p, HPEA-EA)	3.9	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	

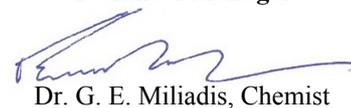
Chief Executive Officer


 Pantelis Bargetakis

Athens Laboratory Supervisor


 Cleopatra Paraskevaidi, Agronomist, MSc

Technical Manager


 Dr. G. E. Miliadis, Chemist


TEST REPORT

 Testing
 No. of Certificate 489

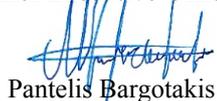
Continuing from previous page

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
l acetyl-pinoresinol	<DL	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	2	
Peroxide Value	8.00	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0
Acidity	0.35	% (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)	0.183	-	-	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 --

Chief Executive Officer


 Pantelis Bargotakis

Athens Laboratory Supervisor


 Cleopatra Paraskevaidi, Agronomist, MSc

Technical Manager


 Dr. G. E. Miliadis, Chemist