

**Apostolos Kiritsakis M.Sc., Ph.D.**

Professor of Olive Oil

School of Food and Technology and Nutrition

Sindos Thessaloniki GREECE

**January 10,2002**

**ANALYSIS OF OLIVE OIL SAMPLE**

**OWNER: PETER PANAGOTAKOS**

**ORIGINATION: DAFNI PELOPONNISOS – GREECE**

**FFA (Acidity) : 0.3 ( % ) expressed in oleic**

**Peroxide Value : 4.7 ( meq oxygen / Kg oil)**

**K232 : Small Values**

**K270 : Small Values**

**$\Delta$ K : Small values**

**Total phenols : 165 ppm**

**Chlorophyll : 11 ppm**

**Score of  
Organoleptic  
evaluation : 8.0**

-----

**Comments.**

The acidity is very low indicating that the fruit were in very good conditions when they were brought to the mill for processing. The peroxide value was also very low indicating that the oil is not rancid.

The values K232, K270 and  $\Delta$ K were also very low. That is another criterion indicating that the oil is very good.

The phenol content was relatively high indicating that the oil may be resistant to rancidity during storage in proper conditions.

The chlorophyll content was relatively high due to the greenish color of the oil. This is the color of the oil the consumers should prefer.

**Overall it is a very good oil with fruity aroma.**