

ECN

ltd

CERTIFICATE OF ANALYSIS

ID: 60866

NR: PANAGOTAKOS PETER

DE: 16/11/2007

DE: EXTRA VIRGIN OLIVE OIL

:

.

CERTIFICATE OF ANALYSIS

16/11/2007

OLITECN ID: 60866

CUSTOMER: PANAGOTAKOS PETER

DATE: 16/11/2007

DECLARED OIL TYPE: EXTRA VIRGIN OLIVE OIL

SAMPLE DATA:

OTHER DATA:

SAMPLING PROCEDURE: BY THE CUSTOMER


ACIDITY %:	0,15	(M 0,8)	TOCOPHEROLS ppm:	271,2	(150-350 ppm)
k270:	0,103	(M 0,220)	CHLOROPHYLLS ppm:	7,8	(1-10 ppm)
k232:	1,348	(M 2,500)	PHEOPHYTINS ppm:	17,1	(0,2-26 ppm)
ΔK:	-0,006	(M 0,010)	PHENOLIC COMPOUNDS ppm:	131,2	(50-180 ppm)
PEROXIDE VALUE (meqO ₂ /kg):	7,8	(M 20,0)			

ORGANOLEPTIC ASSESSMENTS: GRADE: $Mf=6,4$, $Md=0$. FRUITY ENOUGH, WITH INTENSE TASTE AND FLAVOR OF FRESH GRASS ($Mf=6,4$) AND WITHOUT ANY DEFECTIVE CHARACTERISTIC ($Md=0$).

RESULTS: LOW ACIDITY EXTRA VIRGIN OLIVE OIL ACCORDING TO EUROPEAN RULE 2568/91 AND FOLLOWING AMENDMENTS. GREEN ENOUGH, RICH IN CHLOROPHYLLS, WITH HIGH LEVELS OF TOCOPHEROLS (VITAMIN-E) AND PHENOLIC COMPOUNDS (NATURAL ANTIOXIDANTS WITH EXTREMELY HIGH HEALTH BENEFICIAL EFFECTS).

M: max, m: min, Mf=median of fruitness, Md=median of defects

THE ANALYST



ΠΑΝΑΓΙΩΤΗΣ ΚΩΝΣΤΑΝΤΙΝΟΥ
ΧΗΜΙΚΟΣ