

CERTIFICATE OF ANALYSIS

D: 60866

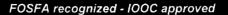
R: PANAGOTAKOS PETER

E: 16/11/2007

E: EXTRA VIRGIN OLIVE OIL

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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) CHI OPOPHYLLS ppm: 7.8 (1-10 ppm)

k270: 0,103 (M 0,220) CHLOROPHYLLS ppm: 7,8 (1-10 ppm) k232: 1,348 (M 2,500)

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PHEOPHYTINS ppm: 17,1 (0,2-26 ppm)

ΔK: -0,006 (M 0,010)

PEROXIDE VALUE (meqO2/kg): 7,8 (M 20,0) PHENOLIC COMPOUNDS ppm: 131,2 (50-180 ppm)

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 CARACTERISTIC (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 EXTREMLY HIGH HEALTH BENEFICIAL EFFECTS).

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

THE ANALYST

TIANATIΩΤΗΣ ΚΩΝΣΤΑΝΤΙΝΟΥ Χ Η Μ.Ι.Κ.Ο Σ