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Dr. Peter Panagotakos
CA -USA

SUBJECT: OLIVE OIL ANALYSIS

Dear Dr. Panagotakos

Here are the results of analysis of an olive oil sample, send to me from Sparti by your cousin Petros Panagotakakos . Totally 9 tests were run.

COMENTS: All the tests showed that the sample which was analyzed comes from a very good oil. It is an extra virgin olive oil. It does not have any hydrolytic rancidity (Very low Acidity). It is not oxidized (Very low Peroxide value, Kreis test negative, Very good K232, K270 and ΔK values). It is relatively resistant to oxidation (High phenol content). It has the desirable greenish color (high chlorophyll content) and finally has very good aroma and taste (high score of organoleptic evaluation).

Sincerely Yours

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

ANALYSIS	RESULTS
Acidity	0.25 (%)
Kreis	Negative
Peroxide Value	6.5 (meq O ₂ /Kg Oil)
1%	
K 232	1.334
1cm	
1%	
K 270	0.070
1cm	
1%	
ΔK 232	0.000
1cm	
Chlorophyll Content	9.38 ppm
Phenol Content	205 ppm
Organoleptic evaluation (aroma - taste)	Very good score

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