

CERTIFICATE OF ANALYSIS

26/1/2011

OLITECN ID: 67436

CUSTOMER: PANAGOTAKOS PETER

DATE: 26/1/2011

DECLARED OIL TYPE: EXTRA VIRGIN OLIVE OIL

SAMPLE DATA:

OTHER DATA:

SAMPLING PROCEDURE: BY THE CUSTOMER

ACIDITY %: 0,28 (M 0,8)

k270: 0,124 (M 0,220)

k232: 1,506 (M 2,500)

 Δ K: -0,005 (M 0,010)

PEROXIDE VALUE (meqO2/kg): 6,7 (M 20,0)

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

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, M_f =median of fruitness, M_d =median of defects

THE ANALYST

PANAGIOTIS KONSTANTINOU
CHEMIST