



CERTIFICATE OF ANALYSIS

Sample Code: E1655
Date: 19.11.19

Customer: Katrantzis K.
Receiving Date : 18.11.19
Sampling: As stated by client
Sample description: Extra Virgin Olive Oil
Data: 2000L

RESULTS

| Quality Parameters | Units | Result | Limit | |
|--------------------|------------------------|--------------------------------|---------|----------|
| Acidity* | % | 0.54 | Max 0.8 | |
| Absorbance in UV* | K _{232nm} | K ^{1%} _{1cm} | 1.67 | Max 2.50 |
| | K _{270nm} | K ^{1%} _{1cm} | 0.09 | Max 0.22 |
| | DK | K ^{1%} _{1cm} | 0.004 | Max 0.01 |
| Peroxide Value* | meq O ₂ /kg | 6.8 | Max 20 | |

*Methods of analysis: Regulation European Union 2568/91 and/or IOOC Trade Standards (except otherwise stated)

Please note: The above data are within limits of E.U. regulation 2568/91 (and following amendments) and International Olive Oil Council Standards for Extra Virgin Olive Oil.

For the laboratory

M. Pentogennis
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