



## CERTIFICATE OF ANALYSIS

Sample Code: E912  
Date: 07.03.18  
  
Customer: D. Katsouridis – I. Fotiou  
Receiving Date : 06.03.18  
Sampling: As stated by client  
Sample description: PΩ, Extra Virgin Olive Oil  
Data:

### RESULTS

Quality Parameters	Units	Result	Limit	
Acidity*	%	0.60	Max 0.8	
Absorbance in UV*	K <sub>232nm</sub>	K <sup>1%</sup> <sub>1cm</sub>	1.61	Max 2.50
	K <sub>270nm</sub>	K <sup>1%</sup> <sub>1cm</sub>	0.12	Max 0.22
	DK	K <sup>1%</sup> <sub>1cm</sub>	0.001	Max 0.01
Peroxide Value*	meq O <sub>2</sub> /kg	6.9	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  
Chemist MSc.