



CERTIFICATE OF ANALYSIS no: 64934

Date of issue: 30/11/2017

CUSTOMER: MARC FRIEDERICH MAYER-TASTE OF KORONI	FAX :
MULTICHROM.LAB CODE No : 64934	Date of analysis (from): 29/11/2017
DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL	(to): 30/11/2017
RECEIVING DATE: 29/11/2017	SAMPLE CONDITION: NORMAL
SEALS: None	SAMPLING BY: CUSTOMER
DATA:	

RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,18	≤ 0,8
K Coefficients	2568/91	-	-	-
K268		-	0,121	≤ 0,22
K232		-	1,421	≤ 2,50
DK		-	-0,002	≤ 0,01
Peroxide Value	2568/91	meqO2/kg	3,9	≤20,0
Fatty Acid Composition	2568/91	%	-	-
C14:0 (Myristic)			0,02	≤ 0,03
C16:0 (Palmitic)			13,54	7,5-20,0
C16:1 (Palmitoleic)			0,97	0,3-3,5
C17:0 (Heptadecanoic)			0,04	≤ 0,3
C17:1 (Heptadecenoic)			0,07	≤ 0,3
C18:0 (Stearic)			2,64	0,5-5,0
C18:1 (Oleic) (ω9)			75,30	55,0-83,0
C18:2 (Linoleic) (ω6)			6,03	3,5-21,0
C18:3 (Linolenic) (ω3)			0,68	≤ 1,0
C20:0 (Arachidic)			0,35	≤ 0,6
C20:1 (Eicosenoic)			0,24	≤ 0,4
C22:0 (Behenic)			0,08	≤ 0,2
C22:1 (Erucic) (ω9)			0,00	-
C24:0 (Lignoceric)			0,04	≤ 0,2
trans C18:1			0,02	≤ 0,05
trans C18:2 + trans C18:3			0,01	≤ 0,05


 For **multichrom.lab**

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The above results concern only the sample we examined.

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n.d. - not detected, LoD - limit of detection of the method (the lowest concentration of a substance that can be distinguished from the absence of that substance for the given analytical procedure), LoQ - limit of quantitation of the method (the concentration of a substance at which quantitative results can be reported with a high degree of confidence for the given analytical procedure), (1) semi-quantitative, (2) no metabolites included.