

**CERTIFICATE OF ANALYSIS no: 59252-s**

Date of issue: 9/12/2016

<b>CUSTOMER:</b> MARC FRIEDERICH MAYER-TASTE OF KORONI	<b>FAX :</b>
<b>MULTICHROM.LAB CODE No :</b> 59252	<b>Date of analysis (from):</b> 9/12/2016
<b>DECLARED COMMODITY:</b> EXTRA VIRGIN OLIVE OIL	<b>(to):</b> 9/12/2016
<b>RECEIVING DATE:</b> 9/12/2016	<b>SAMPLE CONDITION:</b> NORMAL
<b>SEALS:</b> None	<b>SAMPLING BY:</b> CUSTOMER
<b>DATA:</b>	

**RESULTS**

Determination	Method	Unit	Result	Limit
Sensory Evaluation (Median Values)	2568/91	-	-	-
Defects			0,0	= 0
Fruitiness			4,0	> 0
Bitter			2,8	-
Pungent			3,8	-

From the above characteristics and according to E.U. Reg. 2568/1991 appendix XII, the sample is classified in the category of Extra Virgin Olive Oil.



For **multichrom.lab**



E. Salivaras, M.Sc.

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.