



## Food Allergens Laboratory

CRETE: Posidonos 1, Violi Xaraki, 74100, Rethymno, Greece, Tel/Fax: +30 28310 24423

ATHENS: 40, K.Varnali Str, 4th floor, 14231, Nea Ionia, Attiki, Greece, Tel/Fax:+30210 2712498

www.foodallergenslab.com

mail: info@foodallergenslab.com

## TEST REPORT

### CLIENT DETAILS

ΓΙΑΝΝΟΠΟΥΛΟΣ ΠΑΝΑΓΙΩΤΗΣ / ΕΝΙΪΑΣ ΕΛΕΟ  
ΘΟΥΚΙΔΙΔΟΥ 55, 16452, ΑΡΓΥΡΟΥΠΟΛΗ,  
For the attention of: ΧΟΝΔΡΙΚΟ ΕΜΠΟΡΙΟ ΕΛΑΙΟΛΑΔΟΥ

### SAMPLE DETAILS

Code : 2078-GR80325-16 Order No : 46229  
Category : Fats & Oils  
Description : EXTRA VIRGIN OLIVE OIL

Certificate No. : 2078-GR80325-16-02  
Issue No. : 2  
Date Received : 20/04/2016  
Start of Analysis : 20/04/2016  
End of Analysis :  
Date of Issue No. 1 : 20/04/2016  
Date of Reissue : 20/04/2016

### SAMPLING PROCESS DETAILS

Sampled by : Πελάτης (Client)  
Condition : Αποδεκτή (Acceptable)  
Packaging : Περιέκτης (container) >100g  
Preservation : Ψυγείο (Refrigerator)

## RESULTS

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	U <sup>2</sup>	Limits
Acidity	0.33	% (w/w)	0.04	Athens Lab-O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997		< 0.80

The above tests are included in the current Schedule of Accreditation of this Laboratory under ELOT EN ISO/IEC 17025:2005 (ESYD, Accreditation Certificate No 489)

<sup>2</sup> U: Combined uncertainty at 95% confidence level.

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	Limits
Peroxide Value	6.4	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009	< 20.0
Special Absorption Coefficient (ΔK)	0.000	-	-	EEC Reg. 2568/91	< 0.010
Absorption Coefficient for λ=232nm (K 232)	1.612	-	-	EEC Reg. 2568/91	< 2.500
Absorption Coefficient for λ=270nm (K 270)	0.129	-	-	EEC Reg. 2568/91	< 0.220

### Lab Director

G. Siragakis, Chemist MSc

### Athens Laboratory Supervisor

Dr Lampidonis Ant., Agronomist MSc, PhD

### Crete Laboratory Supervisor

Emm. Politis, Biologist MSc  
Results Supervisor

THIS IS AN ELECTRONIC COPY. SIGNATURE NOT REQUIRED.

This report refers only to the sample tested and does not apply as (or imply) any kind of product certification. Modification or partial reproduction of analysis report is not allowed without being written authorized by the Food Allergens Laboratory (only its total content reproduction is allowed).