Fats & Oils Lab, Athens

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## **TEST REPORT**

Client	ΡΕΓΓΙΝΑ-ΥΙΟΙ Γ. ΠΟΛΥΧΡΟΝΟΠΟΥΛΟΥ ΟΕ
Client's address	ΔΙΑΓΟΡΑ 11
Sample description	ΕΛΑΙΟΛΑΔΟ/OLIVE OIL
Sampling	As stated by client: CLIENT
Date of sample receipt	03/03/2021
Date of Import	03/03/2021
Sample code	2021-12842
Type of analysis	Chemical Analysis

The results of this certificate are valid only for the analyzed samples.

This certificate can only be reproduced in whole.

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For any information please contact the commercial department.

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Results

**Sample Code** 2021-12842

Period of Analysis 04/03/2021 - 04/03/2021

Client's Declaration ΔΕΙΓΜΑ ΕΞΑΙΡΕΤΙΚΑ ΠΑΡΘΕΝΟΥ ΕΛΑΙΟΛΑΔΟΥ - ΚΩΔΙΚΟΣ: EVOO

Sample condition upon receipt Acceptable

Parameter	Units	Result	Reporting limit	Accept. lev.	Uncertainty at the accept. level	Method
Acidity % as Oleic Acid	%	0,27	0,03	0,8		EU 2568/91
Oil specific extinction K270		0,146		0,22		EU 2568/91
Oil specific extinction K232		1,644		2,50		EU 2568/91
Delta-K (ΔK)		-0,004		0,01		EU 2568/91
Peroxide Value	mEqO2/Kg	9,61	0,3	20		EU 2568/91

<sup>\*</sup>Not Accredited method according to ISO 17025, Cert. No. 44.

L.O.Q.: Not determined at the reporting limit of the method.

# The time of retention of the Sub-sample is two (2) months from the date of the issuing of the present certificate, unless otherwise instructed by the client. This refers only to samples which can be kept during this period of time in appropriate conditions.

Panagiotis. Konstantinou, Chemist

Head of Olive Oil & Fats Analysis Lab