



6  
No. of Certificate 044



"IOC Recognition Type B  
01/12/22-30/11/23"



"Associate Analyst Member"

## TEST REPORT

<b>Client</b>	ΡΕΓΓΙΝΑ-ΥΙΟΙ Γ. ΠΟΛΥΧΡΟΝΟΠΟΥΛΟΥ ΟΕ
<b>Client's address</b>	ΔΙΑΓΟΡΑ 11
<b>Sample description</b>	ΕΛΑΙΟΛΑΔΟ
<b>Sampling</b>	As stated by client: CLIENT
<b>Date of sample receipt</b>	04/12/2023
<b>Date of Import</b>	04/12/2023
<b>Sample code</b>	2023-88793
<b>Type of analysis</b>	Chemical Analysis

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

This Report may be reproduced in full as is.

Partial reproduction and / or alterations are not allowed.

For any information please contact the commercial department.

**Results**

**Sample Code** 2023-88793  
**Period of Analysis** 04/12/2023 - 05/12/2023  
**Client's Declaration** ΚΟΡΩΝΕΙΚΟ ΕΥΟΟ 2023-2024 Δ/Ξ No.6  
**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		COI/T.20/Doc.34
Oil specific extinction K270		0.130		0,22		COI/T.20/Doc.19
Oil specific extinction K232		1.533		2,50		COI/T.20/Doc.19
Delta-K (ΔK)		-0.003		0,01		COI/T.20/Doc.19
Peroxide Value	mEqO <sub>2</sub> /Kg	6.58	0,3	20		COI/T.20/Doc.35

**\* Outside of the Scope of Accreditation.**

< 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*