%ÖÖËш ÓÓÌÙÎÌÕÚш+ÈÉÖÙÈÛÖÙà
ĸ¥Ůш*ð5ÈÙÕÈÓÐш2ÛÙÓшĸÛÏшÍÓÖÖÙ
hиĸlнhůш - ÌÈш(ÖÕÞÈÓш ÛÛÞÒÐÓш&ÙÌÌÊÌ
3ÌÓх%ÈßóHинŲlhиŲшlЖhиlĸ¥NШ
Þ Þ ÞõÍÖÖËÈóóÌÙÎÌÕÚóÈÉõÊÖÔ ÔÈÞÓó ÞÕÍÖąÍÖÖËÈóóÌÙÎÌÕÚóÈÉõÊÖÔ

TEST REPORT

CLIENT DETAILS

Ŧȷ ʔȷ Λȷ ï Ɇȷ ŦĀşȷ ΛƁЧƁȷşƁȷ ȷ Ūȷ ʔȷ ƐЂȷ
Ɇəɕiɻ Ŭş Ŭəɤ ɜdǔg, 23067, Greece.
For the attention of: ũ. Ɇȷ ŦĀşȷ ΛƁЧƁȷşƁƐ

SAMPLE DETAILS

Code : **217-20463-2013**
Category : **Fats & Oils**
Description : **KALAMATA OLIVES IDIAITERES**

Certificate No. : **217-20463-2013**
Issue No. : 13
Date Received : 31/05/2013
Start of Analysis : 31/05/2013
End of Analysis :
Date of Issue No. 1 : 06/06/2013
Date of Reissue : 15/12/2014

SAMPLING PROCESS DETAILS

Sampled by : *Courier*
Condition : *ȷ´ɵŭůɔűɸ (Acceptable)*
Packaging : *ЧŮȷɘɘəŭűqg (container) >100g*
Preservation : *Qgɔůɛ (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	Detection Limit	Method	
Yeasts Moulds Count	**7.4 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm	
Proteins	**1.4**	**gr/100gr**	0.10	kjeldahl In house according to ISO/DIS 8968-2	
Fat	**17.6**	**gr/100gr**	0.1	Soxhlet Inhouse Method	
Mono-Unsaturated Fats	**13.5**	**gr/100gr**	0.1	GLC EĀC Regulation 2568/91	
Saturated Fats	**2.6**	**gr/100gr**	0.1	GLC EĀC Regulation 2568/91	
Poly-Unsaturated Fats	**1.5**	**gr/100gr**	0.1	GLC EĀC Regulation 2568/91	
trans Fats	**0.0**	**gr/100gr**	0.1	GLC EĀC Regulation 2568/91	
Ash (total)	**2.8**	**gr/100gr**	-	GREEK CODEX	
Moisture	**59.20**	**gr/100gr**	-	GREEK CODEX	
Total Sugars	**<0.1**	**gr/100gr**	0,1	Enzymatic	
Salt	**2700.9**	**mg/100gr**	-	GREEK CODEX	
Total Dietary Fibre	**3.2**	**gr/100gr**	0.1	Megazyme carbohydrate dietary fiber assay	
Carbohydrates (total)	**15.8**	**gr/100ml**	0.1	CALCULATIVE	
Gross Calorific Value	**233.6**	**Kcal/100ml**	-	Calculative (REG1169-2011)	
Gross Calorific Value	**969.2**	**Kj/100ml**	-	Calculative (REG1169-2011)	
Total Plate Count at 37ĀC	**8.6 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm	
Enterobacteriaceae at 37ĀC	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Escherichia coli	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Salmonella spp. (Detection)	**ȷ´ɵgůdŬ**	**cfu/25 gr**	1	Reveal for Salmonella AOAC Aproval License Number 960801	

Results

The Technical Director

The Certificate of Analysis Supervisor
Emm. Politis, Biologist MSc

The Lab Director
G. Siragakis, Chemist MSc

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).

TEST CERTIFICATE

Continuing from previous page

Tests marked with # have been subcontracted to an accredited Laboratory under ISO 17025 Accreditation.

Fatty Acids	%		Omega 3 fatty acids		3.60				
C 4:0 butyric	0		Omega 6 fatty acids		4.70				
C 6:0 Capronic	0		ɤ 3/ɤ 6		0.77				
C 8:0 Caprylic	0		ɤ 6/ɤ 3		1.31				
C 10:0 Capric	0								
C 12:0 Lauric	0		*ɤ 3 fatty acids*	*ɤ 6 fatty acids*					
C 14:0 myristic	0		ŬC 18:3 cis	C 18:2					
C 14:1 myristoleic	0		C 18:3 trans	C 18:2 trans					
C 15 Pendadecanoic	0		C 20:3 n3	ɔ C 18:3 cis					
C 15:1 cis-10-pendadecanoic	0		C 20:5n3	C 20:3 n6					
C 16:0 palmitic	11.3		C 22:5 n3	C 20:4 n6					
C 16:1 palmitoleic	0.6		C 22:6 n3			fat% (g/100g)=		17.6	
C 17:0 Heptadecanoic	0								
C 17:1 cis-10 Heptadecanoic	0		Percentage % of Fat				Percentage % of total product		
C 18:0 stearic	3.2		Saturated fatty acids %		14.90		Saturated fatty acids %		2.62
C 18:1 trans	0		Monounsaturated fatty acids %		76.80		Monounsaturated fatty acids %		13.52
C 18:1 oleic	76.2		Polyunaturated fatty acids %		8.30		Polyunaturated fatty acids %		1.46
C 18:2 trans	0		Trans% in total fat		0.00		Trans% in total fat		0.00
C 18:2 linoleic	4.7								
C 20:0 Arachidic	0.4								
C 18:3 trans	0								
C 18:3 linolenic	0.6								
C 20:1 cis-9-Eicosenoic acid	0								
C 21:0 hemicosanoic	0								
C 20:2 eicosadienoic	0								
C 20:3 n3 eikosatrienoic	0								
C 22:0 Behenic	0								
C 20:3 n6 eikosatrienoic	0								
C 20:4 n6 Arachidonic	0								
C 22:1 Erucic	0								
C 23:0 tricosanoic	0								
C 22:2 docosadienoic	0								
C 20:5n3 EPA	3								
C 24:0 Lignoceric	0								
C 24:1 nevronic	0								
C 22:5 n3 cis 7,10,13,16,19-docosapentaenoic	0								
C 22:6 n3 DHA	0								
total	100								

The Technical Director

The Certificate of Analysis Supervisor
Emm. Politis, Biologist MSc

The Lab Director
G. Siragakis, Chemist MSc

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).