%ÖÖËш ÓÓÌÙÎÌÕÚш+ÈÉÖÙÈÛÖÙà
ĸ¥Ůш*ð5ÈÙÕÈÓÐш2ÛÙÚшKÛÏшÍÓÖÖÙ
hцĸlнhцÚш - ÌÈш(ÖÕÞÈÓш ÛÛÞÒÐÚш&ÙÌÌÊÌ
3ÌÓɤ%ÈßóHцнY¦hцY¦lцlЖhцl¸NШ
Þ Þ ÞõÍÖÖËÈóóÌÙÎÌÕÚóÈÉõÊÖÔ ÔÈÞÓ¼ ÞÕÍÖɑÍÖÖËÈóóÌÙÎÌÕÚóÈÉõÊÖÔ

TEST REPORT

CLIENT DETAILS

Ƭ ʔ ʌ ï Ɛ Ƭ Ⱥ ʌ ɅɃ Ʉ Ƀ Ɉ ɬ Ƀ Ɉ ʌ Ū ʔ Ɛ Ħ
Ɛəɕi ɻ Ŭɬ Ŭəɤ ɜdŭ, 23067, Greece.
For the attention of: ũ. Ɛ Ƭ Ⱥ ʌ ɅɃ Ʉ Ƀ Ɉ ɬ Ƀ Ɛ

SAMPLE DETAILS

Code : **217-20467-2013**
Category : **Fats & Oils**
Description : **OLIVES LEMONENIES**

Certificate No. : **217-20467-2013**
Issue No. : 7
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 : *ʝ ´ ɵŭŮɔŰɛ (Acceptable)*
Packaging : *ɄŮʃ ɘɔŭʠɡ (container) >100g*
Preservation : *ɋgɔŮɛ (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	Detection Limit	Method	
Yeasts Moulds Count	**9.6 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm	
Mono-Unsaturated Fats	**14.3**	**gr/100gr**	0.1	GLC EȺC Regulation 2568/91	
Saturated Fats	**2.8**	**gr/100gr**	0.1	GLC EȺC Regulation 2568/91	
Poly-Unsaturated Fats	**2.7**	**gr/100gr**	0.1	GLC EȺC Regulation 2568/91	
trans Fats	**0.0**	**gr/100gr**	0.1	GLC EȺC Regulation 2568/91	
Total Sugars	**0.1**	**gr/100gr**	0,1	Enzymatic	
Salt	**2499.3**	**mg/100gr**	-	GREEK CODEX	
NUTRITIONAL FULL ENZYMIC					
Gross Calorific Value	**1026**	**Kj/100gr**	-	Calculative (REG1169-2011)	
Gross Calorific Value	**248**	**Kcal/100gr**	-	Calculative (REG1169-2011)	
Fat	**19.8**	**gr/100ml**	0.1	Soxhlet Inhouse Method	
Carbohydrates (total)	**14.4**	**gr/100ml**	0,1	CALCULATIVE	
Total Dietary Fibre	**2.5**	**gr/100ml**	0.1	AOAC 991.43	
Proteins	**1.7**	**gr/100ml**	0.1	kjeldahl In house according to ISO/DIS 8968-2	
Ash (total)	**2.5**	**gr/100ml**	-	GREEK CODEX	
Moisture	**59.1**	**gr/100ml**	-	GREEK CODEX	
Total Plate Count at 37ÁC	**4.7 x 10^2**	**cfu/gr**	10	AOAC R-Biopharm	
Enterobacteriaceae at 37ÁC	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Escherichia coli	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Salmonella spp. (Detection)	**ʝ ´ ɵgůɗŮ**	**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

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Þ Þ ÞðÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉðÊÖÔ ÔÈÞÓ½ ÞÕÍÖąÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉðÊÖÔ

TEST CERTIFICATE

Continuing from previous page

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

ʂниј Λј Bɔ Ај		%		ɤ 3 ʂниј Λј Bɔ Ај (%)		1.30			
dвBJɸJΛЬTB	C 4:0	0		ɤ 6 ʂниј Λј Bɔ Ај (%)		12.30			
Tј ƱΛBнTB	C 6:0	0		ɤ 3/ɤ 6		0.11			
Tј ƱΛJʂЬTB	C 8:0	0		ɤ 6/ɤ 3		9.46			
Tј ƱΛЬTB	C 10:0	0							
ʂј JΛЬTB	C 12:0	0		ɤ 3 ʂ. Bɔ Ај	ɤ 6 ʂ. Bɔ Ај				
ʐ JΛнEɸЬTB	C 14:0	0		Ŭ C 18:3 cis	C 18:2				
ʐ JΛнEɸAʂј нTB	C 14:1	0		C 18:3 trans	C 18:2 trans				
qpATј ƱA?ɸј ?ЬTB	C 15	0		C 20:3 n3	ɔ C 18:3 cis				
cis-10-qpATј ƱA?ɸA?ЬTB	C 15:1	0		C 20:5n3	C 20:3 n6				
Ƶј ʂʐ hɸЬTB	C 16:0	9.7		C 22:5 n3	C 20:4 n6				
Ƶј ʂʐ hɸAʂј нTB	C 16:1	0.6		C 22:6 n3			fat% (g/100g)=	19.8	
cis-10-qpATј AƱɸј ?ЬTB	C 17:0	0							
qpATј AƱɸA?ЬTB	C 17:1	0		Percentage % of Fat			Percentage % of total product		
Eɸ Aј ɸЬTB	C 18:0	2.9		Sufa% Ű‡ɡəó Ůɻ ʊɡɨ əɖɡ		14.10	Sufa% űgůəɦ´ɻ ɑɥɜ		2.79
Aʂј нqЬTB	C 18:1 trans	0		Mufa% Ű‡ɡəó Ůɻ ʊɡɨ əɖɡ		72.30	Mufa% űgůəɦ´ɻ ɑɥɜ		14.32
Aʂј нTB	C 18:1	71.7		Pufa % Ű‡ɡəó Ůɻ ʊɡɨ əɖɡ		13.60	Pufa % űgůəɦ´ɻ ɑɥɜ		2.69
ʂЬ?BAʂј нqЬTB	C 18:2 trans	0		Trans% Ű‡ɡəó Ůɻ ʊɡɨ əɖɡ		0.00	Trans% űgůəɦ´ɻ ɑɥɜ		0.00
Ŭ-ʂЬ?Aʂј нTB	C 18:2	12.1							
AЬTBEj ?ЬTB	C 20:0	0.5							
	C 18:3 trans	0							
ʂЬ?BʂA?ЬTB	C 18:3	1.1							
cis-11-AЬTBEA?ЬTB	C 20:1	0							
AЬTBEbA?ј ?ЬTB	C 21:0	0							
cis-11,14-AЬTBEj qbA?BнTB	C 20:2	0							
cis-11,14,17-AЬTBEj ɸΛbA?BнTB	C 20:3 n3	0							
dвAj A?ЬTB	C 22:0	0.5							
cis-8,11,14-AЬTBEj ɸΛbA?BнTB	C 20:3 n6	0.1							
ј Λј j kqB?ЬTB	C 20:4 n6	0.1							
AΛBJTЬTB	C 22:1	0							
AЬTBEbɸΛЏ ?ЬTB	C 23:0	0							
cis-13,16-AЬTBEbqbqbA?BнTB	C 22:2	0							
cis-5,8,11,14,17-AЬTBEbƱA?ɸA?BнTB	C 20:5n3	0.1							
ʂЬũ?BTɸΛЬTB	C 24:0	0.5							
?AΛdB?ЬTB	C 24:1	0							
cis-7,10,13,16,19-AЬTBEbqbƱA?ɸA?BнTB	C 22:5 n3	0.1							
cis-4,7,10,13,16,19-AЬTBEbqbA?A?BнTB	C 22:6 n3	0							
EJ?BʂB (total)		100							

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