%ÖÖËœ ÓÓÌÙÎÌÕÚœ+ÈÉÖÙÈÛÖÙà
ÓÈÐÓó ÐÕÍÖ¤ÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉõÊÖÔ

TEST REPORT

CLIENT DETAILS
Ţ ŋ ʔ ŋ Λŋ ï Ɛŋ ŢΆş ŋ ΛƀƱƀƉş ƀƉ ŋ Ūŋ ʔ ŋ ƐŁŋ
Ɛəɕɨ ŋ Ŭş Ŭəɤ ɜdŬg, 23067, Greece.
For the attention of: ũ. Ɛŋ ŢΆş ŋ ΛƀƱƀƉş ƀƐ

SAMPLE DETAILS		
Code	:	**217-20468-2013**
Category	:	**Fats & Oils**
Description	:	**OLIVES VALSAMIKES**

Certificate No.	:	**217-20468-2013**
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	:	*ŋ´ ɵŭŬɔŰŵ (Acceptable)*
Packaging	:	*ƱŮŋ ɜɤəŰŋg (container) >100g*
Preservation	:	*Ɋgɔŭŵ (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	Detection Limit	Method	
Yeasts Moulds Count	**2.1 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm	
Mono-Unsaturated Fats	**18.4**	**gr/100gr**	0.1	GLC EΆC Regulation 2568/91	
Saturated Fats	**3.7**	**gr/100gr**	0.1	GLC EΆC Regulation 2568/91	
Poly-Unsaturated Fats	**2.7**	**gr/100gr**	0.1	GLC EΆC Regulation 2568/91	
trans Fats	**0.0**	**gr/100gr**	0.1	GLC EΆC Regulation 2568/91	
Total Sugars	**0.9**	**gr/100gr**	0,1	Enzymatic	
Salt	**3040.2**	**mg/100gr**	-	GREEK CODEX	
NUTRITIONAL FULL ENZYMIC					
Gross Calorific Value	**1156**	**Kj/100gr**	-	Calculative (REG1169-2011)	
Gross Calorific Value	**280**	**Kcal/100gr**	-	Calculative (REG1169-2011)	
Fat	**24.8**	**gr/100ml**	0.1	Soxhlet Inhouse Method	
Carbohydrates (total)	**11.7**	**gr/100ml**	0,1	CALCULATIVE	
Total Dietary Fibre	**2.2**	**gr/100ml**	0.1	AOAC 991.43	
Proteins	**1.3**	**gr/100ml**	0.1	kjeldahl In house according to ISO/DIS 8968-2	
Ash (total)	**3.1**	**gr/100ml**	-	GREEK CODEX	
Moisture	**56.9**	**gr/100ml**	-	GREEK CODEX	
Total Plate Count at 37ΆC	**4.1 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm	
Enterobacteriaceae at 37ΆC	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Escherichia coli	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Salmonella spp. (Detection)	**ŋ´ 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		0.90				
C 4:0 butyric	0		Omega 6 fatty acids		10.00				
C 6:0 Capronic	0		ɤ 3/ɤ 6		0.09				
C 8:0 Caprylic	0		ɤ 6/ɤ 3		11.11				
C 10:0 Capric	0								
C 12:0 Lauric	0		*ɤ 3 fatty acids*	*ɤ 6 fatty acids*					
C 14:0 myristic	0		Ŭ C 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	11.5		C 22:5 n3	C 20:4 n6					
C 16:1 palmitoleic	0.3		C 22:6 n3				fat% (g/100g)=	24.8	
C 17:0 Heptadecanoic	0								
C 17:1 cis-10 Heptadecanoic	0		Percentage % of Fat				Percentage % of total product		
C 18:0 stearic	2.5		Saturated fatty acids %		14.90		Saturated fatty acids %		3.70
C 18:1 trans	0.1		Monounsaturated fatty acids %		74.20		Monounsaturated fatty acids %		18.40
C 18:1 oleic	73.8		Polyunaturated fatty acids %		10.90		Polyunaturated fatty acids %		2.70
C 18:2 trans	0		Trans% in total fat		0.10		Trans% in total fat		0.02
C 18:2 linoleic	10								
C 20:0 Arachidic	0.4								
C 18:3 trans	0								
C 18:3 linolenic	0.9								
C 20:1 cis-9-Eicosenoic acid	0								
C 21:0 hemicosanoic	0.5								
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	0								
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).