%ÖÖËш ÓÓÌÙÎÌÕÚш+ÈÉÖÙÈÛÖÙà
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Þ Þ ÞðÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉðÊÖÔ ÔÈÐÓ ÐÕÍÖɑÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉðÊÖÔ

TEST REPORT

CLIENT DETAILS

Sakellaropoulos organic farming - Bɘɛə. ƗəŮɔx ɜŮʃƐŮɔ Ůɔəŭɟ ɦ´ ɛgəɛg
Skoura Lakonia - ƐƬBJ Ʌŋ ş ɹ Ƭq ʔHŋ Ɛ, 23100, Sparti -ƐUŋ Ʌ¢ ¢ ,
For the attention of: ũ. Ɛŋ ƬƗşɹ ΛBUBJş BƐ

SAMPLE DETAILS

Code : **217-41961-2015**
Category : **Fats & Oils**
Description : **EXTRA VIRGIN OLIVE OIL ARMONIA EVOO**

Certificate No. : **217-41961-2015-02**
Issue No. : 4
Date Received : 04/12/2015
Start of Analysis : 04/12/2015
End of Analysis :
Date of Issue No. 1 : 04/12/2015
Date of Reissue : 10/12/2015

SAMPLING PROCESS DETAILS

Sampled by : *UŮɔ¥Ű∏gf (Client)*
Condition : *ɹ´ɵŭŮɔŭɛ (Acceptable)*
Packaging : *UŮɟɘɔəŭ∏gf (container) >100g*
Preservation : *Q∏gɔŮɑɛ (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	Detection Limit	Accreditation	
				Method	*U ĭ*
Acidity	**0.17**	**% (w/w)**	-	Ƀ 1014ɹ In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997	

The above tests are included in the current Schedule of Accreditation of this Laboratory under ELOT EN ISO/IEC 17025:2005 (ESYD, Accreditation Certificate No 489)
ĭ U: Combined uncertainty at 95% confidence level.

Parameters of Analysis	Result	Units	Detection Limit	Method	
Peroxide Value	**5.4**	**mEq O2/kg**	-	EEC Reg. 2568/91	
Special Absorption Coefficient (q∏)	**-0.002**	**-**	-	internal AOCS based	
Absorption Coefficient for ɔ=232nm (Ƭ 232)	**1.423**	**-**	-	internal AOCS based	
Absorption Coefficient for ɔ=270nm (Ƭ 270)	**0.151**	**-**	-	internal AOCS based	
ORGANOLEPTIC ASSESMENT					
Median of fruity (Mf)	**5.4**			EEC Reg. 2568/91 - B=2.3, S=1.7	
Median of defect (Md)	**0.0**			EEC Reg. 2568/91	

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

The Lab Director

The Certificate of Analysis Supervisor
G. Siragakis, Chemist MSc

The Lab Supervisor
Dr Lampidonis Ant., Agronomist MSc, PhD

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