



Head Office: Sfakion str. 50, 12131 Peristeri - Athens Greece tel. +30 2105910620 fax. +30 2105311580 e-mail: info@multichromlab.com
Branch Office: George Vasilakis str. 143 and Diomede, 71410 Herakleion, Crete Greece, tel. +30 2810260736 e-mail: labcrete@multichromlab.com

CERTIFICATE OF ANALYSIS no: P-101215

Date of issue: 24/10/2022

CUSTOMER: KANARA SAKELAROPOULOU ATHANASIA	PHONE : 6932309909
MULTICHROM.LAB CODE No : P-101215	Date of analysis (from): 21/10/2022
COMMODITY ACCORDING TO	(to): 24/10/2022
CUSTOMER: EXTRA VIRGIN OLIVE OIL	SAMPLE CONDITION: NORMAL
RECEIVING DATE: 21/10/2022	SAMPLING BY: CUSTOMER
SEALS: None	
DATA: Fyllikon First Harvest Organic	

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	2568/91	%	0,15	≤ 0,80
K Coefficients	2568/91	-	-	-
K268		-	0,158	≤ 0,22
K232		-	1,370	≤ 2,50
DK		-	-0,010	≤ 0,01
Peroxide Value	2568/91	meqO ₂ /kg	2,7	≤20,0
Squalene	Internal ^a	mg/kg ^r	4252	-


Dimitrios Salivaras
Laboratory Supervisor


Emmanuel Salivaras, M.Sc.
Laboratory General Manager

^a Method outside the scope of accreditation.

The above results concern only the sample we examined.
Partial reproduction is prohibited without the written permission of multichrom.lab.
n.d. - not detected.

¹Limits according to: EU 2568/91 as in force today.



Tests
certification no. 632-5