



## TEST REPORT

 Testing  
 No. of Certificate 489

CLIENT DETAILS
<b>ΜΕΣΟΓΕΙΑΚΗ ΓΗ ΕΕ</b> PACHI OF MANI SINCE 1690-ΓΥΘΕΙΟ, 23200, ΛΑΚΩΝΙΑ

Certificate No.	: 2657-GR01038189-22-02
Issue No.	: 2
Date Received	: 20/12/2022
Start of Analysis	: 20/12/2022
End of Analysis	:

SAMPLE DETAILS
Code : 2657-GR01038189-22    Order No : 148112
Category : Fats & Oils
Description : EXTRA VIRGIN OLIVE OIL

SAMPLING PROCESS DETAILS
Sampled by : Πελάτης (Client)
Condition : Αποδεκτή (Acceptable)
Packaging : Περιέκτης (container) >100g
Preservation : Ψυγείο (Refrigerator)

### RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Peroxide Value	11	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0
Acidity	0.39	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997		< 0.80
Special Absorption Coefficient (ΔK)	-0.003	-	-	EEC Reg. 2568/91		< 0.010
Absorption Coefficient for λ=232nm (K 232)	2.1	-	-	EEC Reg. 2568/91		< 2.500
Absorption Coefficient for λ=270nm (K 270)	0.176	-	-	EEC Reg. 2568/91		< 0.220

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