




## TEST REPORT

<b>CLIENT DETAILS</b>	Certificate No. : <b>2657-GR01038189-22-02</b> Issue No. : 2 Date Received : 20/12/2022 Start of Analysis : End of Analysis :
<b>ΜΕΣΟΓΕΙΑΚΗ ΓΗ ΕΕ</b> PACHI OF MANI SINCE 1690 - ΓΥΘΕΙΟ, 23200, ΛΑΚΩΝΙΑ	
<b>SAMPLE DETAILS</b>	<b>SAMPLING PROCESS DETAILS</b> Sampled by : Πελάτης (Client) Condition : Αποδεκτή (Acceptable) Packaging : Περιέκτης (container) >100g Preservation : Ψυγείο (Refrigerator)
Code : <b>2657-GR01038189-22</b> Order No : <b>148112</b> Category : <b>Fats &amp; Oils</b> Description : <b>EXTRA VIRGIN OLIVE OIL</b>	

### RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
<b>ORGANOLEPTIC ASSESMENT</b>						
Median of fruity (Mf)	<b>3.9</b>			EEC Reg. 2568/91		Mf > 0
Median of Bitter (Mb)	<b>3.9</b>		-	EEC Reg. 2568/91		
Median of pungent (Mp)	<b>4.0</b>		-	EEC Reg. 2568/91		
Median of defect (Md)	<b>0</b>			EEC Reg. 2568/91		Md = 0

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