

## XHMIKOTEXNIKEΣ ΥΠΗΡΕΣΙΕΣ ΚΡΗΤΗΣ CHEMICAL AND TECHNICAL SERVICES

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Heraklion, 13/01/2022

## **CERTIFICATE OF ANALYSIS**

**PRODUCER**: Proistakis Bros **PRODUCT**: Extra virgin olive oil

**ORIGIN:** Orino, Ierapetra

To whom it may concern,

the above sealed sample of extra virgin olive oil that was brought to our laboratory, was examined for chemical and sensory analysis, according the Regulations E.E.U. 2568/91 & E.C. 1000/2003

E.C. 1989/2003.

## **CHEMICAL ANALYSES:**

Parameters	Sample <b>Δ4</b>	Units	LIMITS *	Method
Acidity	0,274	% oleic acid (w/w)	≤ 0,80	EU 2568/91 (Annex II) & COI/T.20/Doc. No 34
K <sub>268</sub>	0,121		≤ 0,220	EU 2568/91 (Annex II) & COI/T.20/Doc. No 19
K <sub>232</sub>	1,694		≤ 2,500	EU 2568/91 (Annex II) & COI/T.20/Doc. No 19
ΔΚ	-0,0035		≤ 0,01	EU 2568/91 (Annex II) & COI/T.20/Doc. No 19

 $<sup>^*</sup>$ Limits according to European Directive EOK 2568/91 as in force concerning extra virgin olive oil.

## **SENSORY ANALYSIS:**

The sensory characteristics of the above olive oil were found to be of good quality, i.e. piquant and light fruity flavor.

The above analyses showed that the sample is *EXTRA VIRGIN OLIVE OIL*. The rest of the chemical analyses are in accordance with the. Regulations, E.E.U 2568/91& E.C. 1989/2003.

The Director

Nikos Fakourelis Chemist M.Sc.

The above analysis results refer to the received sample. Part of the above certificate may not be reproduced, without the written approval of the laboratory Analysis, except in full.