

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. 1989/2003**.

CHEMICAL ANALYSES:

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

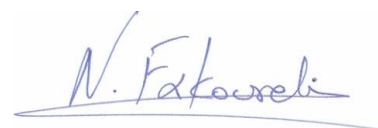
**Limits according to European Directive EOK 2568/91 as in force concerning extra virgin olive oil.*

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.