



CHEMICAL LAB ARGOLIS

CHEMICAL AND MICROBIOLOGICAL LABS

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CERTIFICATE NUMBER: 26112001_03 EN

Edition : 1st

CUSTOMER INFORMATION

Customer : KORILIS DIMITRIS

Address : N.CHALKIDONA ATHENS - GREECE

Tel. number: +30 6944479954

email : info@korilis.gr

SAMPLE INFORMATION

Sample type : Olive oil

Sample identity (according to the customer statement): < Crop 2020>

Code number lab's: 26112001

Charge sampling: Customer

Packing : glass bottle 1.0 l

Analysis Date: 26-27 Nov. 20

Tested Parameter	Results	Max Value for extra virgin olive oil	Applied standards
Acidity (% as oleic acid)	0,16	0,80	Regulation 2568/91 EEC, (Annex II)
K ₂₆₈ (Absorbance at 268nm)	0,139	0,220	Regulation 2568/91/EEC, (Annex IX)
K ₂₃₂ (Absorbance at 232nm)	1,618	2,500	Regulation 2568/91/EEC, (Annex IX)
DK	-0,003	0,010	Regulation 2568/91/EEC, (Annex IX)
Peroxide Value meqO ₂ /kg	4,6	20,0	Regulation 2568/91 EEC, (Annex III)

Comments : The "extra virgin olive oil" sample according to the producer statement conforms to the Greek Food Code and the relevant EC regulations (according 2568/91) , with regard to the tested chemical parameters

27 November 2020

Technical Manager

Mastorakos Georgios
Chemist

The results related only to specific samples tested and which were presented by the Customer at the lab.
Information for the sample declared by client.