CHEMICAL LAB ARGOLIS
CHEMICAL AND MICROBIOLOGICAL LABS
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Δοκιμές
Αρ Πιστ. 1209

CERTIFICATE NUMBER: 10122402_03 EN **Edition : 1st**

CUSTOMER INFORMATION

Customer : Magkavali Trikka Maria
Address : Nafplio - Argolis - Greece
Tel. number: +30 6944605655
email :

SAMPLE INFORMATION

Sample type : Olive oil
Sample identity (according to the customer statement): < Koroneiko sample no: 2.418.24-25 >
Code number lab's: 10122402
Charge sampling: Customer
Packing : tin bottle 250 ml (without label)
Analysis Date: 10 Dec. 2024

Tested Parameter	Results of sample	Max Value for extra virgin olive oil	Max Value for virgin olive oil	Applied standards	U
Acidity (% as oleic acid)	0.16	0.80	2.00	COI/T.20/Doc No34	
K_{268} (Absorbance at 268nm)	0.164	0.220	0.250	COI/T.20/Doc No19	
K_{232} (Absorbance at 232nm)	1.659	2.500	2.600	COI/T.20/Doc No19	
DK	-0.004	0.010	0.010	COI/T.20/Doc No19	
Peroxide Value $meqO_2/kg$	3.0	20.0	20.0	COI/T.20/Doc No35*	

According to the above, the specific sample, for the chemical parameters determined, is characterized within the specifications for the extra virgin olive oil based on Regulation (EU) 2022/2105.
The measurement uncertainty is not used as an additional tolerance to the parametric values defined by legislation in regulations 2022/2105.
U: Expanded 95% uncertainty.
With * method outside the official scope of accreditation.

10 Dec. 2024
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.

kalamata olive oil taste laboratory
UNIVERSITY OF THE PELOPONNESE

Testing
Cert. No. 921-4

VIRGIN OLIVE OIL
SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: Maria Magkavali-Trikka
Address: Anonimi Dimotiki (Parodos Orfeos), Nafplio, 221 00
Tel.: +30 6944 605 655
Email: imagka@otenet.gr
Sample Name: Koroneiko 2.418.24-25

OLIVE OIL SAMPLE DETAILS

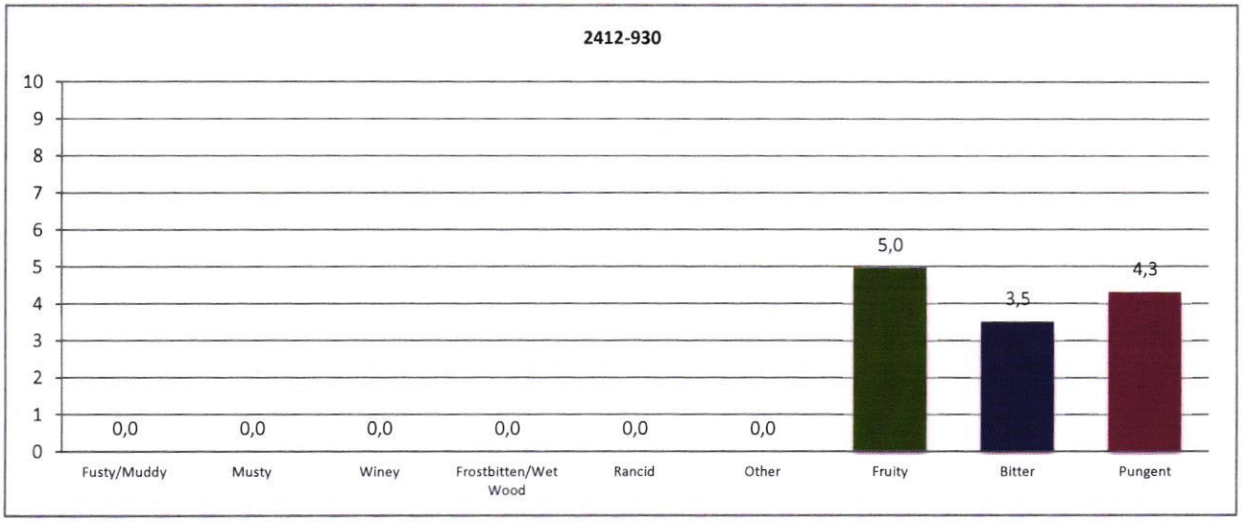
Sample Code: 2412-930
Received Date: 11.12.2024
Submission Conditions: tin can, 500 ml
Analysis Date: 18.12.2024

OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.
Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: 0.0
Fruity: 5.0
Bitter: 3.5
Pungent: 4.3

Grade[1]: **Extra Virgin Olive Oil**
Intensity of Attributes:
Medium fruitiness
Medium bitterness
Medium pungency



Issue Date: 20.12.2024

VASILEIOS DIMOPOULOS VASILEIOS DIMOPOULOS
20.12.2024 10:50

Dr. Vasilis Demopoulos
Director/Panel Leader

[1]**Grades of Olive Oil (median scores) according to Commission Delegated Regulation 2022/2104 and subsequent amendments**

Defects = 0.0 and Intensity of Fruitiness > 0.0	**Extra virgin**
Defects ≤ 3.5 and Intensity of Fruitiness > 0.0	**Virgin**
Defects > 3.5 or Intensity of Fruitiness = 0.0 and Defects < 3.5	**Lampante**

.....End of Report.....

- The sensory analysis of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. 15 and subsequent amendments.
- This virgin olive oil sensory evaluation report cannot be reproduced, except in full, without prior written permission of the laboratory.
- The results have NOT been obtained by subcontractors.

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