



CHEMICAL ANALYSIS OF OLIVE OIL

S.C: AX-2-16-20

SAMPLE ID: LACONIKO KORONEIKI

PRODUCER Last Name: PIERRAKOS

PRODUCER First Name: DIAMANTIS

ADDRESS: SKALA LAKONIAS GREECE

Date of issue : DECEMBER 5TH, 2020

Incoming Date: DECEMBER 1ST, 2020

Sample taken from: Owner

Bottle of: (food) Glass 0.5 lt.

Oil Analysis for:

	SAMPLE RESULT	LIMITS (1)	MEASUREMENT UNITS
Acidity (% as oleic acid)	0,16	M 0,80	% g/100gr
K 270	0,115	M 0,220	-
K 232	1,350	M 2,500	-
D.K	-0,005	M 0,010	-
Peroxide Value	2,26	M 20,00	Meq O₂/Kg
TOTAL POLYPHENOLS	470	50 - 500	PPM (mg/l) Method used: Folin-ciocalteu

END OF CERIFICATE ANALYSIS

CONCLUSION : (1) Regulation EU 1989-2003 on extra virgin olive oil.

OPINION: The sample is characterized as: Physiologic for Extra virgin olive oil according the regulation of 2568/91 of EEC, (with later changes and additions) for the above measurements.