ENVIROLABS
ΙΝΣΤΙΤΟΥΤΟ
ΓΕΩΡΓΙΚΩΝ & ΠΕΡΙΒΑΛΛΟΝΤΙΚΩΝ
ΑΝΑΛΥΣΕΩΝ

CHEMICAL ANALYSIS OF OLIVE OIL

S.C: -6-59-21
SAMPLE ID: LACONIKO OLIO NUOVO
PRODUCER Last Name: PIERRAKOS
PRODUCER First Name: DIAMANTIS
ADDRESS: SKALA LAKONIAS GREECE
Date of issue : November 4th, 2021
Incoming Date: November 1st, 2021
Sample taken from: Owner
Bottle of: (food) Glass 0.5 lt.
Oil Analysis for:

ΓΙΑΝΝΙΟΣ Δ. ΚΩΝΣΤΑΝΤΙΝΟΣ
ΕΡΓΑΣΤΗΡΙΟ ΕΦΑΡΜΟΣΜΕΝΗΣ
ΓΕΩΡΓΙΚΗΣ ΕΡΕΥΝΑΣ
ΑΡ. ΑΔΕΙΑΣ: 174591
ΑΦΜ: 032627884 - ΔΟΥ: ΣΠΑΡΤΗΣ
ΑΓ. ΓΕΩΡΓΙΟΣ ΣΚΑΛΑΣ ΛΑΚΩΝΙΑΣ
ΤΗΛ: 2733023871
ENVIROLABS

	SAMPLE RESULT	LIMITS (1)	MEASUREMENT UNITS
Acidity (%as oleicacid)	**0,19**	**M 0,80**	**% g/100gr**
K 270	**0,169**	**M 0,220**	**-**
K 232	**1,570**	**M 2,500**	**-**
D.K	**-0,0055**	**M 0,010**	**-**
Peroxide Value	**3,17**	**M 20,00**	**Meq O2/Kg**
TOTAL POLYPHENOLS	**1010**	**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.