



## CERTIFICATE OF ANALYSIS no: H-9690

Date of issue: 17/12/2024

CUSTOMER: NR 7 MARION PAUSCH

PHONE :

MULTICHROM.LAB CODE No : H-9690

Date of analysis (from): 17/12/2024

COMMODITY ACCORDING TO

(to): 17/12/2024

CUSTOMER: EXTRA VIRGIN OLIVE OIL

RECEIVING DATE: 17/12/2024

SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

DATA:

### RESULTS

Determination	Method	Unit	Result	Limit <sup>1</sup>
Free fatty acid content (as oleic acid)	COI/T.20/DOC.34/Rev. 1 – 2017	%	0,48	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Re v.5/2019	-	-	-
K268		-	0,116	≤ 0,22
K232		-	1,568	≤ 2,50
DK		-	-0,005	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Re v.1/2017	meqO <sub>2</sub> /kg	7,6	≤20,0

  
Dimitrios Salivaras

Deputy Laboratory Director

  
Emmanuel Fafoutakis

Laboratory Supervisor

The above results concern only the sample we examined.

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n.d. - not detected.

<sup>1</sup>Limits according to: EU 2104/2022 as in force today,



Tests  
certification no.632-6



## **CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: H-9690-s**

Date of issue: 24/12/2024

<b>CUSTOMER:</b> NR 7 MARION PAUSCH	<b>PHONE:</b>
<b>MULTICHROM.LAB CODE No :</b> H-9690	<b>Date of analysis (from):</b> 17/12/2024
<b>COMMODITY ACCORDING TO</b>	<b>(to):</b> 24/12/2024
<b>CUSTOMER:</b> EXTRA VIRGIN OLIVE OIL	<b>SAMPLE CONDITION:</b> NORMAL
<b>RECEIVING DATE:</b> 17/12/2024	<b>SAMPLING BY:</b> CUSTOMER
<b>SEALS:</b> None	
<b>DATA:</b>	

### **RESULTS**

Determination	Method	Unit	Result	Limit <sup>1</sup>
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			3,9	> 0
Bitter			3,0	-
Pungent			4,0	-

From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.

  
Emmanuel Fafoutakis  
Laboratory Supervisor