

CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: H-15824-s

Date of issue: 13/2/2026

CUSTOMER: XIDAS GARDEN	PHONE: 6972600641
MULTICHROM.LAB CODE No : H-15824	Date of analysis (from): 2/2/2026
COMMODITY ACCORDING TO	(to): 13/2/2026
CUSTOMER: EXTRA VIRGIN OLIVE OIL	SAMPLE CONDITION: NORMAL
RECEIVING DATE: 2/2/2026	SAMPLING BY: CUSTOMER
SEALS: None	
DATA: EXTRA NATIVES OLIVENOL Nr 7	

RESULTS

Determination	Method	Unit	Result	Limit'
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.11/2024	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			3,9	> 0
Bitter			3,1	-
Pungent			3,7	-

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


Dimitrios Salivaras
Deputy Panel Leader


Emmanuel Salivaras, M.Sc.
Panel Leader



CERTIFICATE OF ANALYSIS no: H-15824

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RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	COI/T.20/DOC.34/Rev. 1 – 2017	%	0,37	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Re v.5/2019	-	-	-
K268		-	0,114	≤ 0,22
K232		-	1,427	≤ 2,50
DK		-	-0,004	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Re v.1/2017	meqO ₂ /kg	6,6	≤20,0


Dimitrios Salivaras
Laboratory Director


Emmanuel Fafoutakis
Laboratory Supervisor