

## **CERTIFICATE OF ANALYSIS**

Sample Code:	E1959
Date:	27.01.20
Customer: Receiving Date : Sampling: Sample description: Data:	Hellenic Agricultural Enterprises 27.01.20 As stated by client Organic Extra Virgin Olive Oil _N5

## **RESULTS**

Quality Parameters		Units	Result	Limit		
Acidity*		%	0.23	Max 0.8		
Absorbance in UV*	K <sub>232nm</sub>	$K^{1\%}_{1cm}$	1.60	Max 2.50		
	K <sub>270nm</sub>	$K^{1\%}_{1cm}$	0.11	Max 0.22		
	DK	${ m K}^{1\%}_{1 m cm}$	0.004	Max 0.01		
Peroxide Value*		meq O <sub>2</sub> /kg	5.9	Max 20		
*Mothede of analysis, Regulation European Union 2569/01 and/or LOOC Trade Standards (expent otherwise stated)						

\*Methods of analysis: Regulation European Union 2568/91 and/or IOOC Trade Standards (except otherwise stated)

Please note: The above data are within limits of E.U. regulation 2568/91 (and following amendments) and International Olive Oil Council Standards for <u>Extra Virgin Olive Oil.</u>

For the laboratory

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