CHEMICAL ANALYSIS LABORATORY
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CERTIFICATE OF ANALYSIS

Sample Code: E5679 Date: 13.02.23

Customer: Hellenic Agricultural Enterprises

Receiving Date: 10.02.23

Sampling: As stated by client

Sample description: N1_bio

Data: Organic Extra Virgin Olive Oil

RESULTS

Quality Parameters		Units	Result	Limit
Acidity*		%	0.40	Max 0.8
Absorbance in UV*	K_{232nm}	${ m K^{1\%}}_{ m 1cm}$	1.91	Max 2.50
	K _{270nm}	$\mathrm{K}^{1\%}{}_{1\mathrm{cm}}$	0.12	Max 0.22
	DK	$\mathrm{K}^{1\%}$ 1cm	0.002	Max 0.01

^{*}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 Extra Virgin Olive Oil.

For the laboratory

M. Pentogennis

Chemist MSc.