



ΧΗΜΙΚΟΤΕΧΝΙΚΕΣ ΥΠΗΡΕΣΙΕΣ ΚΡΗΤΗΣ
CHEMICAL AND TECHNICAL SERVICES

Λ. ΑΝΔΡΕΑ ΠΑΠΑΝΔΡΕΟΥ 51, ΗΡΑΚΛΕΙΟ 71305
2810-322145, 6944 66 99 69
analysis1989@hotmail.gr

IRAKLIO, 09/11/2020

CERTIFICATE OF ANALYSIS

PRODUCER: Maria Amargiotaki
PRODUCT: EXTRA VIRGIN OLIVE OIL

To whom it may concern,
the above sealed sample of olive oil that was brought to our laboratory, was examined for chemical analysis, according the Regulations **E.E.U. 2568/91 & E.C. 1989/2003**.

CHEMICAL ANALYSIS:

PARAMETERS	VALUES	LIMITS ACCORDING THE 2568/91 & E.C. 1989/2003 REGULATION	
ACIDITY (% expressed in oleic acid)	0.27	≤ 0.80	
SPECTROPHOTOMETRIC VALUES IN U.V : K₂₇₀	0,116	≤ 0,220	
	K₂₃₂	1,446	≤ 2,500
	ΔK	-0,0045	≤ 0,01
Peroxide value (meq O ₂ /Kg)	5,90	≤ 20	
Total Polyphenols as gallic acid(mg/kg)	291	--	

SENSORY ANALYSIS:

The sensory characteristics of the above olive oil were found to be of good quality, i.e. piquant and light fruity flavor.

The above analyses showed that the sample is **EXTRA VIRGIN OLIVE OIL**. The rest of the chemical analyses are in accordance with the. Regulations, **E.E.U 2568/91& E.C. 1989/2003**.

The Director

Nikos Fakourelis
Chemist M. Sc.