



**CERTIFICATE OF ANALYSIS No : 4500.2**

**DATE : 09/03/2014**

*ELEMENTS OF CUSTOMER*

CLIENT'S NAME	LAS - GOLEMIS' FARM / DIAMANTAKOS' FARM
CLIENT'S ADDRESS:	PALAIOPANAGIA, LACONIA, GREECE
TEL :	+30 2109423752

*ELEMENTS OF SAMPLE*

SAMPLE CODE :	1360
SAMPLE CATEGORY :	OLIVE OIL
DESCRIPTION OF SAMPLE :	OLIVE OIL HARVEST 2013-14, TANK #4 ORGANIC FARMING PRODUCT " THREE OLIVES "
VARIETY:	70% = KORONEIKI ( <i>microcarpa alba</i> ) 15 % = ATHINOELIA ( <i>mamilaris</i> ) 15% = KUTSURELIA ( <i>mastoides</i> or <i>microphylla</i> )
BRAND NAME :	" LAS "
PACKING OF SAMPLE :	GLASS BOTTLE 750mL
CONDITION UPON RECEIPT :	NORMAL
SAMPLING BY :	CLIENT
DATE OF SAMPLE RECEIPT :	08/03/2014
DATE OF ANALYSIS START :	09/03/2014
DATE OF ANALYSIS FINISH :	09/03/2014
OBSERVATIONS :	

TEST	METHOD	UNITS	RESULT	LIMIT
Acidity, (as % oleic acid)	EU 2568/91	% g/100g	<b>0,28</b>	Max 0.80 <sup>(1)</sup>
Peroxides	EU 2568/91	Meq O <sub>2</sub> /Kg	<b>11,08</b>	Max 20 <sup>(1)</sup>
K232	EU 2568/91	-	<b>1,84</b>	Max 2.50 <sup>(1)</sup>
K270	EU 2568/91	-	<b>0,12</b>	Max 0.22 <sup>(1)</sup>
Delta-K	EU 2568/91	-	<b>-0,010</b>	Max 0.010 <sup>(1)</sup>

**Legislation:** <sup>(1)</sup> Maximum limits as per EU regulations 1989/2003 for the classification of extra virgin olive oil.

**Opinion:** Normal Sample for extra virgin olive oil according to above tests.

QUALITY MANAGER

Stellakis Alexios  
Food Science Agriculturist