



analysis

XHMIKOTEXNIKEΣ YΠHPEΣIEΣ KPHTHΣ
CHEMICAL AND TECHNICAL SERVICES

HERAKLION: 15-4-05

CERTIFICATE OF ANALYSIS

PRODUCT : EXTRA VIRGIN OLIVE OIL

PRODUCER : GENIATAKIS EVANGELLOS

To whom it may concern:

The above sample of extra virgin olive oil that was brought to us by Mr. Geniatakis Evangellos, was examined for chemical and sensory analysis, according to the Regulation E.E.U. 2568/91.

CHEMICAL ANALYSIS:

1. ACIDITY (% expressed in oleic acid) : 0,39
2. SPECTROPHOTOMETRIC VALUES IN U.V K270 : 0,107
K232 : 1.690
ΔK : -0,0040
3. PEROXIDE VALUE (meq O₂/kg) : 11.0
4. HALOGENATED COMPOUNDS (ppb) : absence

SENSORY ANALYSIS:

The sensory characteristics of the above olive oil were found to be of high quality, i.e. of rich flavour, sweet and of a golden-green colour.

The above chemical and sensory analyses showed that the olive oil is an extra virgin olive oil of high quality.

The Director

Nikos Fakourelis
Chemist M. Sc.