

CUSTOMER DETAILS

 Customer : **M.B. ELEON SINGLE MEMBER P.C.**
 Address : **6 STR. AGIOU IOANNOU, 15233, CHALANDRI**
SAMPLING DETAILS

 Responsible for sampling : **CUSTOMER**
 Sampling Date : **22/11/2022**
SAMPLE DETAILS

 Sample Code : **324730335**
 Sample Description : **EXTRA VIRGIN OLIVE OIL EXCEPTIONAL BLEND KORONEIKI & MANAKI VARIETIES 500ml**
 Analysis carried out by : **EUROFINS Athens Analysis Laboratories** Date of starting the analysis : **23/11/2022**
 Condition / Quantity of Sample : **NORMAL** Date of finishing the analysis : **30/11/2022**
 Receipt Date : **23/11/2022**

Parameter	Method	Unit	Detection Limit	Parametric Value	Result
Saturated Fat	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.03	-	16.8
Mono-unsaturated Fat	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.03	-	75.0
Poly-unsaturated Fat	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.03	-	8.2
Acidity (as oleic acid)	EC Reg 2568/91	% (w/w)	-	-	0.20
Peroxide Value	EC Reg 2568/91	mEq O2/kg	-	-	9.10
Special Absorption Coefficient (ΔK)	EC Reg 2568/91		-	-	-0.006
Absorption Coefficient for $\lambda=232\text{nm}$ (K 232)	EC Reg 2568/91		-	-	1.68
Absorption Coefficient for $\lambda=268\text{nm}$ (K 268)	EC Reg 2568/91		-	-	0.14
Butyric acid (C4:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Caproic acid (C6:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Caprylic acid (C8:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Capric acid (C10:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Lauric acid (C12:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Tridecanoic acid (C13:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Myristic acid (C14:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Myristoleic acid (C14:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Pentadecanoic acid (C15:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Pentadecenoic acid (C15:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Palmitic acid (C16:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	13.46
Palmitoleic acid (C16:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	0.68
Heptadecanoic acid (C17:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	0.03
cis-10-Heptadecanoic acid (C17:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Stearic acid (C18:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	2.79
Elaidic acid (C18:1 trans)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Oleic acid (C18:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	74.13
Linoelaidic acid (C18:2 trans)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Linoleic acid (C18:2 ω 6c)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	7.66
γ -Linolenic acid (C18:3)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected

 Responsible of
 Chemistry Laboratory



 Pavlos Nisianakis
 DVM, Chemist MSc

Parameter	Method	Unit	Detection Limit	Parametric Value	Result
Arachidic acid (C20:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	0.38
α-Linolenic acid (C18:3)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	0.55
Eicosenoic acid (Gadoleic, C20:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	0.20
8,11,14-Eicosatrienoic acid (C20:3ω6)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
11,14-Eicosadienoic acid (C20:2ω6)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Heneicosanoic acid (C21:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Behenic acid (C22:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	0.09
11,14,17-eicosatrienoic acid (C20:3ω3)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Arachidonic acid (C20:4ω6)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Erucic acid (C22:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
13,16-Docosadienoic acid (C22:2ω6)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
5,8,11,14,17-Eicosapentaenoic acid (C20:5ω3)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Tricosanoic acid (C23:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Lignoceric acid (C24:0)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	0.04
Nervonic acid (C24:1)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
7,10,13,16,19-Docosapentaenoic acid (C22:5ω3)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
4,7,10,13,16,19-Docosahexaenoic acid (C22:6ω3)	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Sum of trans (C18:1T) & (C18:2T) acids	OE-7.0-181 (GC-FID)	% (g/100g fat)	0.01	-	Not Detected
Median Defect	EC Reg 2568/91 \$		-	-	0.0
Fruity	EC Reg 2568/91 \$		-	-	4.7
Bitter	EC Reg 2568/91 \$		-	-	3.4
Spicy	EC Reg 2568/91 \$		-	-	4.0
Total Polyphenols	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	321.9
Hydroxytyrosol	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	1.1
Tyrosol	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	1.9
Vanillic acid	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	0.3
Vanillin	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	0.1
p-Coumaric acid	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	0.1
Hydroxytyrosol	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	9.1
Ferulic acid	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	0.10
DDOA	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	16.9
Isomer of AOA	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	54.5
DDLA	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	38.5
Pinoresinol	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	1.8

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 Pavlos Nisianakis
 DVM, Chemist MSC

TEST REPORT

Certificate No : 22-7277-002-0335-02
Date of 1st Issue : 01/12/2022
Date of Reissue : 01/12/2022
Issue No : 2



Testing
Cert. No 102

Parameter	Method	Unit	Detection Limit	Parametric Value	Result
Cinnamic acid+1-Acetoxy-pinoreosinol	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	60.1
Luteolin	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	4.58
AOA	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	87.8
Apigenin	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	0.15
AOL	COI /T.20/Doc. No 29/Rev 2/METHOD 2 #	mg/Kg	-	-	44.9
Υδροξυτιροσόλη, Τιροσόλη και τα παράγωγα τους	ΕΦΕΤ: 1654/06.02.2018 #	mg/Kg	-	-	5.1

(#) Non accredited subcontracted test.

(\$) Accredited subcontracted test.

END OF TEST REPORT

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