



Tests

Certificate no.: 809 1-12-16 to 30-11-17

Athens, 27/ 11/2017

No. Report: 21.SE-7/17

Issued by:

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Customer (Name and Address):

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Date of sampling:

November 12, 2017

Additional sampling info:

The sample was presented by the customer and in his application no sampling information was mentioned except the code 02 .

Delivery date:

November 23, 2017

Observations (comments) concerning the situation of the sample upon receipt:

Normal, in two completely full, glass bottles of 250 ml.

Sample category (by customer declaration):

Extra Virgin Olive oil – Pylos – Koroneiki Variety

Sample Brand Name (according to labelling indications):

-

Packaging:

Glass bottle of 250 ml

Indications on packaging:

-

Testing date:

November 24, 2017

The Testing Report cannot be re-produced partly, but only in whole, after a written permission by the Laboratory.



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SAMPLE TESTING RESULTS

TYPE OF TEST Measurement Units	METHOD	RESULTS	LIMITS OF THE DECLARED CATEGORY ACCORDING TO R(EEC) No. 2568/91
Organoleptic assessment Median of fruity f Median of defect Md Median of bitter b Median of pungent Mp	R(EEC) No 2568/91 Annex	f=5,0 Md=0,0 Mb=3,0 Mp=3,6	f Md - -

Classification/conformity : The sample is classified, with regard to the organoleptic assessment, in the category of extra virgin olive oil, according to Annex of R(EU)No.2568/91.

* Optional terminology for labelling purposes :
(fruitiness, green or ripe fruitiness, robust-medium-delicate fruitiness-bitter-pungent-green or ripe fruitiness, well balanced, mild)

The assessed sample complies with the definitions and ranges corresponding to the following adjectives according to the intensity and perception of the attributes:
 Medium fruity
 Medium bitter
 Medium pungent
 Well balanced

* Given only if asked by the customer.

Note: The results are exclusively (only) related to the samples subject to testing.

The Panel Supervisor	The Technical Manager
	
EFI CHRISTOPOULOU	PANAYOTIS KARANTONIS

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