Fats & Oils Lab, Athens

Page: 1/2 Certificate No: 12-2130/15.09.2020/EN













'Associate Analyst Member"

TEST REPORT

Client	ADA VLACHOUTSICOS				
Client's address	NEULERCHENFELDER STRASSE 34-17				
Sample description	OLIVE OIL				
Sampling	As stated by client: CLIENT				
Date of sample receipt	11/09/2020				
Date of Import	11/09/2020				
Sample code	2020-49270				
Type of analysis	Chemical Analysis				

The results of this certificate are valid only for the analyzed samples.

This certificate can only be reproduced in whole.

Partial reproduction allowed only with written consent of AGROLAB S.A.

For any information please contact the commercial department.

Results

Sample Code 2020-49270

Period of Analysis 14/09/2020 - 15/09/2020

Client's Declaration BIO ANTA 2019-20

Sample condition upon receipt Acceptable

Parameter	Units	Result	Reporting limit	Accept. lev.	Uncertainty at the accept. level	Method
Acidity % as Oleic Acid	%	0.48	0,03	0,8		EU 2568/91
Oil specific extinction K270		0.153		0,22		EU 2568/91
Oil specific extinction K232		2.277		2,50		EU 2568/91
Delta-K (ΔK)		-0.003		0,01		EU 2568/91
Peroxide Value	mEqO2/Kg	9.36	0,3	20		EU 2568/91
a-Tocopherol content	mg/Kg	185.5				ISO 9936:2006*

^{*}Not Accredited method according to ISO 17025, Cert. No. 44.

L.O.Q.: Not determined at the reporting limit of the method.

The time of retention of the Sub-sample is two (2) months from the date of the issuing of the present certificate, unless otherwise instructed by the client. This refers only to samples which can be kept during this period of time in appropriate conditions.

Panagiotis. Konstantinou, Chemist

Head of Olive Oil & Fats Analysis Lab