

LABORATORY-DEDE

ST.DEMETRIOS 6, P.C 190 04
SPATA , ATTICA



Certification

Number

AV113/R11160

DATE:

23/12/15

TEL: 210-6634600 - FAX: 210-6634462 MOBILE: 6977-603374

www.mesogiaki.com.gr / e-mail: info@mesogiaki.com.gr

Contact : Mr Dedes Aristides

CATEGORIES

- 1** Extra virgin olive oil
- 2** Virgin olive oil
- 3** Lampante
- 4** Refined olive oil
- 5** Composite consistig of olive oil, refined olive oil and virgin olive oil
- 6** Clude olive pomace
- 7** Refined pomace
- 8** Pomace

CUSTOMER INFORMATION

SURNAME	ΕΛΛΙΟΛΑΔΟ "ΕΛΛΙΝΟΝ"	COD. CUSTOMER	
NAME	ΜΕΡΗΣ	TIME PRODUCTION	2015
FATHER'S NAME	ΝΙΚΟΛΑΟΣ	VARIETY	KORONEIKI
ADDRESS		REGION	DIABOLITSIO
POSTAL CODE-AREA		ORGANIC FARMING	***
TEL.	(+694) 4513828		

FITNESS CONTROL IN OIL

OIL ANALYSIS		LIMITS (*)	ΟΡΓΑΝΟΛΗΠΤΙΚΟΣ ΕΛΕΓΧΟΣ
CODE ANALYSIS	588		COLOUR : The test sample is turbid and has golden and green color.
ACIDITY (% oleic acid)	0,13	≤0,8	
Acid Number:	0,25		AROMA : The sample shows many pleasant fruity aromas of fresh / new fruit.
K232:	1,339	≤2,5	
K270:	0,105	≤0,22	TASTE : The sample shows tasty features of the engravings which are consistent with the analysis and the other aromatic/coloring characteristics.
Delta - K	0,0005	≤0,01	
Peroxide: meqO₂/Kg	8,2	≤20	Is body, without burning, intense aftertaste.
Md:	.=0	.=0	
Mf:	>0	>0	

PARAMETERS ANALYSIS	RESULT	UNITS OF MEASUREMENT	DETECTION LIMIT	METHOD
POLYFAINOLES	248	mg/Kg	10	Oxister Analyser

(*) LIMITS BASED REGULATION 2568/91 AND SUBSEQUENT AMENDMENTS TO THE EXTRA VIRGIN OLIVE OIL.

COMMENTS

We recommend special attention to the storage of oil.
 Recommend additional inspections at regular intervals depending on its use.
 We recommed caution in the way of storage.

Areas on what operates MEDITERRANEAN:

- Ø Chemical and microbiological analyses of food.
- Ø Health systems.
- Ø Applications ISO 22000.

At your disposal for any information, opinion or clarification.

For the Mediterranean

DEDES ARISTIDES
 Chemical Engineer

