



Food Allergens  
Laboratory

## Food Allergens Laboratory

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Testing

No. of Certificate 489

## TEST REPORT

CLIENT DETAILS		Certificate No. : 3103-GR01011032-20-02	
<b>ΜΕΡΗΣ ΝΙΚΟΛΑΟΣ</b> ΛΕΩΦΟΡΟ ΜΑΡΑΘΩΝΟΣ 25, 15344, ΓΕΡΑΚΑΣ, <i>For the attention of: ΥΠΗΡΕΣΙΕΣ ΣΥΣΚΕΥΑΣΙΑΣ ΕΛΑΙΩΝ</i>		Issue No. : 3	Date Received : 03/12/2020
		Start of Analysis :	End of Analysis :
		Date of Report : 04/12/2020	
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code : 3103-GR01011032-20	Order No : 106456	Sampled by : Πελάτης (Client)	Condition : Αποδεκτή (Acceptable)
Category : Fats & Oils		Packaging : Περιέκτης (container) >100g	Preservation : Ψυγείο (Refrigerator)
Description : ELAINON EXTRA VIRGIN OLIVE OIL			

## RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Peroxide Value	8.5	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0
Acidity	0.27	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997		< 0.80
Special Absorption Coefficient (ΔK)	0.004	-	-	EEC Reg. 2568/91		< 0.010
Absorption Coefficient for λ=232nm (K 232)	2.07	-	-	EEC Reg. 2568/91		< 2.500
Absorption Coefficient for λ=270nm (K 270)	0.171	-	-	EEC Reg. 2568/91		< 0.220
Total Polyphenols (as tyrosol)	275.5	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29		

Lab Director

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