

International Olive Council Recognized laboratory physico-chemical testing 01/12/2017 – 30/11/2018

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CERTIFICATE OF ANALYSIS no: 66000

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MULTICHROM.LAB CODE No: 66000 Date of analysis (from): 9/1/2018

(to): 12/1/2018

RECEIVING DATE: 9/1/2018 SAMPLE CONDITION: NORMAL

SEALS: None SAMPLING BY: CUSTOMER

DATA: AGRITURISMO MAGNA GRECIA "KORONEIKO"

DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL

RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,16	≤ 0,8
K Coefficients	2568/91	-	-	-
K268		-	0,157	≤ 0,22
K232		-	1,712	≤ 2,50
DK		-	-0,006	≤ 0,01
Peroxide Value	2568/91	meqO2/kg	6,4	≤20,0
Total Biophenols (as tyrosol)	COI/T.20/Doc. No 15/Rev.8:2015	mg/kg	336	-





