



TEST REPORT

CLIENT DETAILS		Certificate No.	: 3527-CY87184-19-02
Giovanni Bianchi		Issue No.	: 3
GargalianiMESSINIA, GREECE.		Date Received	: 29/10/2019
		Start of Analysis	:
		End of Analysis	:
		Date of Report	: 29/10/2019
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code	: 3527-CY87184-19	Order No	: 88260
Category	: Fats & Oils	Sampled by	: Πελάτης (Client)
Description	: ARGALI ORGANIC EVOO CROP 2019-2020	Condition	: Αποδεκτή (Acceptable)
		Packaging	: Περιέκτης (container) >100g
		Preservation	: Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	Remark
Peroxide Value	2.2	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009	3
Acidity	0.34	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997	3
Special Absorption Coefficient (ΔK)	0.006	-	-	EEC Reg. 2568/91	3
Absorption Coefficient for λ=232nm (K 232)	2.46	-	-	EEC Reg. 2568/91	3
Absorption Coefficient for λ=270nm (K 270)	0.218	-	-	EEC Reg. 2568/91	3
Total Polyphenols (as tyrosol)	542.3	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29	3

3: test performed by collaborating laboratory, within its accreditation scope.

Lab Director

G. Siragakis, Chemist MSc

Laboratory Supervisor

El. Xristodoulou, Food Technologist

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