



ΧΗΜΕΙΟ  
ΟΙΝΟΛΟΓΙΚΟ  
ΕΡΓΑΣΤΗΡΙΟ

Μουρίκης Ηλίας  
Χημικός - Οινολόγος  
M.Sc. Food Technology

NAME: MAAGER EVELYNE  
PRODUCT TYPE: OLIVE OIL  
SAMPLE RECEIPT DATE: 4/3/2016  
TEST COMPLETION DATE: 5/3/2016  
SAMPLE CODE: OL1609105401  
CERTIFICATE NUMBER: OL160008  
SAMPLING: FROM CUSTOMER

## CERTIFICATE OF CHEMICAL ANALYSIS

<i>TESTS PERFORMED</i>	<i>VALUE</i>	<i>LIMITS</i>
Acidity (% w/w, expressed as oleic acid)	0,45	≤0,80
K <sub>232</sub>	1,60	≤2,50
K <sub>268</sub>	0,10	≤0,22
Delta-K	0,002	≤0,01
Peroxide index (mEq O <sub>2</sub> /kg)	11,73	≤20,00

## CONCLUSION

Based on the above experimental results the analysed sample of olive oil is placed in the category of **EXTRA VIRGIN OLIVE OIL**.

THE ANALYST

ΜΟΥΡΙΚΗΣ ΙΛΙΑΣ  
CHEMIST