



CERTIFICATE OF ANALYSIS

Date of issue: 05/12/2024

Reference Number: 3920/63710_1894

CUSTOMER INFORMATION		SAMPLE INFORMATION	
Customer Name:	PAPAPHILLIPOU LEFTHIS	Sample Lab Code:	1894
		Date of receipt:	29/11/2024
		Sampling procedure and date of sampling:	By the customer, 29/11/2024
Customer Address:	Polichnitos Lesvos island, 81300, Greece	Sample Identity according to customer's declaration:	Organic Extra Virgin Olive Oil
Telephone Number:	+306937925435, +306987767089	Sample Description / Packaging / Indications on packaging:	Clear plastic bottle of 200ml
E-mail:	erikaundlefthis@gmail.com	Sample Condition:	Normal
Number of Document Delivery:	3920/63710	Date of analysis (from-to):	29/11/2024 to 04/12/2024

Sample was analyzed and the following results were obtained:

KIND OF ANALYSIS / PARAMETER	RESULTS		METHOD OF ANALYSIS	Parametric Value according to declared category (Delegated regulation (EU) 2022/2104)
	Values	Units		
Acidity	0,24	% w/w oleic acid	COI/T.20/Doc.No34	≤ 0,80
ORGANOLEPTIC ASSESSMENT			COI/T.20/Doc. No	
Median of fruity (Mf)		5,0	15	> 0,0
Median of defect (Md)		-	(except for its points 4.4 and 10.4)	= 0,0
Median of bitter (Mb)		3,2		-
Median of pungent (Mp)		3,5		-

CLASSIFICATION OF SAMPLE:

The oil is classified by comparing the median of the predominant defect (Md) and the median of the fruity attribute (Mf) directly with the limits set out in Annex I of the Delegated Regulation (EU) 2022/2104 and which are given below. These limits take into account the repeatability and reproducibility of the analysis method used (Implementing Regulation (EU) 2022/2105 article 9 §5).

LIMITS OF ORGANOLEPTIC CHARACTERISTICS (DELEGATED REG. (EU) 2022/2104 ANNEX I

- Extra virgin olive oil: $Mf > 0,0$ and $Md = 0,0$
- Virgin olive oil: $Mf > 0,0$ and $0,0 < Md \leq 3,5$
- Lampante olive oil: $Md > 3,5$ or $Mf = 0,0$ and $Md \leq 3,5$

The sample is classified, regarding the organoleptic, in the category of **EXTRA VIRGIN OLIVE OIL**.

DEFINITIONS OF OPTIONAL TERMINOLOGY FOR LABELLING PURPOSES

The assessed sample comply with the definitions and ranges corresponding solely to the following terms according to the intensity and perception of the attributes.

Green fruitiness
Medium fruitiness-bitterness-pungency
Well balanced olive oil

The Head of the Laboratory

Angeliki Efstratia Kouzoumi

Recognised by the International Olive Council
Physico-Chemical Parameters-Type A /
Sensory Analysis of Virgin Olive Oil
1.12.2023-30.11.2024

