



HELLENIC AGRICULTURAL ORGANIZATION "DEMETER"
INSTITUTE OF OLIVE TREE, SUBTROPICAL PLANTS & VITICULTURE
LABORATORY OF OLIVE OIL ANALYSIS OF MYTILENE



CERTIFICATE OF ANALYSIS

Date of issue: 13/01/2026

Reference Number: 6/443_2113

CUSTOMER INFORMATION		SAMPLE INFORMATION	
Customer Name:	PAPAPHILLIPOU LEFTHERIS	Sample Lab Code:	2113
		Date of receipt:	08/01/2026
		Sampling procedure and date of sampling:	By the customer, 08/01/2026
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 with the indication "N2 SAPPHO".
E-mail:	erikaundleftheris@gmail.com	Sample Condition:	Normal
Number of Document Delivery:	6/443	Date of analysis (from-to):	From 08/01/2026 to 12/01/2026

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	0,44	% w/w oleic acid	COI/T.20/Doc.No34	≤ 0,80
			COI/T.20/Doc. No19	
K_{232} (Absorbance Factor for $\lambda=232\text{nm}$)	1,74	-		≤ 2,50
K_{268} (Absorbance Factor for $\lambda=268\text{nm}$ /equal to K_{270} with cyclohexane)	0,12	-		≤ 0,22
ΔK (Deviation of absorbance Factor)	-0,003	-		≤ 0,01
Peroxide value	6,52	meq O ₂ /kg	COI/T.20/Doc. No35	≤ 20,0

STATEMENT OF CONFORMITY: The sample is classified, considering the above analyzed chemical parameters, in the category of **extra virgin** olive oil, compared with the limits set out in Annex I to Delegated Regulation (EU) 2022/2104, which take into account the repeatability and reproducibility of the analysis methods used (Implementing Regulation (EU) 2022/2105 article 9 §5).

KIND OF ANALYSIS / PARAMETER	RESULT		METHOD OF ANALYSIS
	Values	Units	
PESTICIDE RESIDUES (*)	-	mg/kg	15_CS-PESTICIDES GC MS/MS

Apart from the above pesticides, all the other compounds were either not detected, or were detected at a concentration below the Reporting Limit of the method.

Δ06-EN02, Edition 1.5, Valid date 25.11.2022

- The analytical results hereby reported are referred only to the analyzed samples
- Partial reproduction is prohibited without laboratory's authorization.

Recognised by the International Olive Council
Sensory Analysis of Virgin Olive Oil

1.12.2025-30.11.2026



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Multichromlab Organoleptic profile chart 104369

fruity	bitter	pungent	flowers	soft fruits	citrus fruits	ripe banana
4,4	3,0	3,5	3,9	4,2	2,8	3,4

