



6  
No. of Certificate 044



"IOC Recognition: Type B  
01/12/19 – 30/11/20"



'Associate Analyst Member'

## TEST REPORT

<b>Client</b>	AFI MAVROUDI OE
<b>Client's address</b>	Vraganiotika
<b>Sample description</b>	OLIVE OIL
<b>Sampling</b>	As stated by client: CLIENT
<b>Date of sample receipt</b>	09/02/2021
<b>Date of Import</b>	09/02/2021
<b>Sample code</b>	2021-8031
<b>Type of analysis</b>	Chemical Analysis

The results of this certificate are valid only for the analyzed samples.

This certificate can only be reproduced in whole.

Partial reproduction allowed only with written consent of VELTIA S.A.

For any information please contact the commercial department.

**Results**

**Sample Code** 2021-8031  
**Period of Analysis** 09/02/2021 - 11/02/2021  
**Client's Declaration** ΑΡΩΜΑΤΙΚΟ ΕΛΑΙΟΛΑΔΟ - MAVROUDIS GOURMET - GARLIC OLIVE OIL - 500mL  
**Sample condition upon receipt** Acceptable

Parameter	Units	Result	Reporting limit	Accept. lev.	Uncertainty at the accept. level	Method
Acidity % as Oleic Acid	% oleic acid	0,52	0,03			EU 2568/91
Oil specific extinction K270		0,139				EU 2568/91
Oil specific extinction K232		1,849				EU 2568/91
Delta-K (ΔK)		-0,001				EU 2568/91
Peroxide Value	meq O2/Kg	6,98	0,3	10		EU 2568/91

**\*Not Accredited method** according to ISO 17025, Cert. No. 44.

**L.O.Q.:** Not determined at the reporting limit of the method.

# The time of retention of the Sub-sample is two (2) months from the date of the issuing of the present certificate, unless otherwise instructed by the client. This refers only to samples which can be kept during this period of time in appropriate conditions.

*Panagiotis. Konstantinou, Chemist*



*Head of Olive Oil & Fats Analysis Lab*