Fats & Oils Lab, Athens

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TEST REPORT

Client	AFI MAVROUDI OE
Client's address	Vraganiotika
Sample description	OLIVE OIL
Sampling	As stated by client: CLIENT
Date of sample receipt	09/02/2021
Date of Import	09/02/2021
Sample code	2021-8030
Type of analysis	Chemical Analysis

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

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Results

Sample Code 2021-8030

Period of Analysis 09/02/2021 - 11/02/2021

Client's Declaration APΩMATIKO EΛΑΙΟΛΑΔΟ - MAVROUDIS GOURMET - LEMON 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	0,82	0,03			EU 2568/91
Oil specific extinction K270		0,165				EU 2568/91
Oil specific extinction K232		2,642				EU 2568/91
Delta-K (ΔK)		0,000				EU 2568/91
Peroxide Value	meq O2/Kg	12,52	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