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## CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-105906-s

Date of issue: 22/3/2023

<b>CUSTOMER:</b> CHARILAOS GOUNARAS	<b>PHONE:</b> +4917635736422
<b>MULTICHROM.LAB CODE No :</b> P-105906	<b>Date of analysis (from):</b> 15/3/2023
<b>COMMODITY ACCORDING TO</b> <b>CUSTOMER:</b> EXTRA VIRGIN OLIVE OIL	<b>(to):</b> 22/3/2023
<b>RECEIVING DATE:</b> 15/3/2023	<b>SAMPLE CONDITION:</b> NORMAL
<b>SEALS:</b> INTACT COMMERCIAL PACKAGE	<b>SAMPLING BY:</b> CUSTOMER
<b>DATA:</b> 8:26 HISTORIES BB 08/2024 LOT G001 200ml	

### RESULTS

Determination	Method	Unit	Result	Limit <sup>1</sup>
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,5	> 0
Bitter			3,8	-
Pungent			4,6	-

From the above characteristics and according to E.U. Reg. 2568/1991 appendix XI, the sample is classified in the category of Extra Virgin Olive Oil.

  
Dimitrios Salivaras  
Deputy Panel Leader

  
Emmanuel Salivaras, M.Sc.  
Panel Leader

<sup>a</sup> Method outside the scope of accreditation.

The above results concern only the sample we examined.  
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<sup>1</sup>Limits according to: EU 2104/2022 as in force today,

