

International Olive Council Recognized Laboratory Sensory Evaluation 01/12/2022 – 30/11/2023

Registration number: 7833701000

Head Office: Sfakion str. 50, 12131 Peristeri - Athens Greece tel. +30 2105910620 fax. +30 2105311580 e-mail: info@multichromlab.com Branch Office: George Vasilakis str. 143 and Diomede, 71410 Herakleion, Crete Greece, tel. +30 2810260736 e-mail: labcrete@multichromlab.com

CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-109232-s

Date of issue: 7/11/2023

PHONE: +4917635736422

CUSTOMER: CHARILAOS GOUNARAS

PHONE: +4917635

MULTICHROM.LAB CODE No: P-109232 Date of analysis (from): 1/11/2023

COMMODITY ACCORDING TO
CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 7/11/2023

RECEIVING DATE: 1/11/2023 SAMPLE CONDITION: NORMAL

SEALS: None SAMPLING BY: CUSTOMER

DATA: BLEND 2023

RESULTS

Determination	Method	Unit	Result	Limit¹
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,4	> 0
Bitter			3,4	-
Pungent			4,0	-

From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.

Dimitrios Salivaras Deputy Panel Leader Emmanuel Salivaras, M.Sc. Panel Leader