



6
No. of Certificate 044



"IOC Recognition Type B
01/12/22-30/11/23"



"Associate Analyst Member"

TEST REPORT

Client	<u>The Governor Premiun Edition</u>
Client's address	/
Sample description	ORGANIC EXTRA VIRGIN OLIVE OIL
Sampling	As stated by client: CLIENT
Date of sample receipt	20/12/2025
Date of Import	20/12/2025
Sample code	2025-133012
Type of analysis	Chemical Analysis

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

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For any information please contact the commercial department.

This report is an amendment to report no.12-5032/24.12.2025/EN.

Results

Sample Code 2025-133012
Period of Analysis 22/12/2025 - 24/12/2025
Client's Declaration ΔΕΙΓΜΑ ΕΛΑΙΟΛΑΔΟΥ - BIO
Sample condition upon receipt Acceptable

Parameter	Units	Result	Reporting limit	Accept. lev.	Uncertainty at the accept. level	Method
Acidity % as Oleic Acid	%	0,30	0,03	0,80		COI/T.20/Doc.34
Oil specific extinction K270		0,177		0,22		COI/T.20/Doc.19
Oil specific extinction K232		2,040		2,50		COI/T.20/Doc.19
Delta-K (ΔK)		-0,004		0,01		COI/T.20/Doc.19
Peroxide Value	mEqO ₂ /Kg	6,13	0,3	20		COI/T.20/Doc.35

*** Outside of the Scope of Accreditation.**

< 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