



CERTIFICATE OF ANALYSIS

Sample Code: E9072
Date: 20.01.26

Customer: Rizopoulos Petros
Receiving Date : 19.01.26
Sampling: As stated by client
Sample description: Organic Extra Virgin Olive Oil
Data: Catsakoulis S.A. – Tank No.4

RESULTS

Quality Parameters	Units	Result	Limit	
Acidity*	%	0.47	Max 0.8	
Absorbance in UV*	K _{232nm}	K ^{1%} _{1cm}	1.88	Max 2.50
	K _{270nm}	K ^{1%} _{1cm}	0.12	Max 0.22
	DK	K ^{1%} _{1cm}	0.004	Max 0.01
Peroxide Value*	meq O ₂ /kg	10.5	Max 20	

*Methods of analysis: Regulation European Union 2568/91 and/or IOOC Trade Standards (except otherwise stated)

Please note: The above data are within limits of E.U. regulation 2568/91 (and following amendments) and International Olive Oil Council Standards for Extra Virgin Olive Oil.

For the laboratory

M. Pentogennis

Chemist MSc.