



ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΔΟΚΙΜΩΝ: Π-109270

Ημερομηνία έκδοσης: 2/11/2023

ΠΕΛΑΤΗΣ: ΔΑΒΑΡΗΣ ΟΘ. ΓΕΩΡΓΙΟΣ	ΤΗΛΕΦΩΝΟ: 6945036527
ΚΩΔΙΚΟΣ MULTICHROM.LAB : Π-109270	ΗΜΕΡΟΜΗΝΙΑ ΑΝΑΛΥΣΗΣ (από): 2/11/2023
ΕΙΔΟΣ ΚΑΤΑ ΔΗΛΩΣΗ ΠΕΛΑΤΗ: ΕΞΑΙΡΕΤΙΚΟ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ	(έως): 2/11/2023
ΗΜΕΡΟΜΗΝΙΑ ΠΑΡΑΛΑΒΗΣ: 2/11/2023	ΚΑΤΑΣΤΑΣΗ ΔΕΙΓΜΑΤΟΣ: ΚΑΝΟΝΙΚΗ
ΣΦΡΑΓΙΔΑ: ΚΑΜΜΙΑ	ΔΕΙΓΜΑΤΟΛΗΨΙΑ ΑΠΟ: ΠΕΛΑΤΗ
ΣΤΟΙΧΕΙΑ ΔΕΙΓΜΑΤΟΣ:	

ΑΠΟΤΕΛΕΣΜΑΤΑ

Προσδιορισμός	Μέθοδος	Μονάδες	Αποτέλεσμα	Όριο ¹
Οξύτητα	COI/T.20/DOC.	%	0,37	≤ 0,80
ΣΥΝΤΕΛΕΣΤΕΣ Κ	COI/T.20/DOC.19/Rev.	-	-	-
K268		-	0,120	≤ 0,22
K232		-	1,536	≤ 2,50
ΔΚ		-	0,005	≤ 0,01

Σαλιβαράς Δημήτριος
Υπεύθυνος Εργαστηριακών Αναλύσεων

Σαλιβαράς Εμμανουήλ, M.Sc.
Διευθυντής Εργαστηρίου



CERTIFICATE OF ANALYSIS no: 94807

Date of issue: 03/11/2021

CUSTOMER: DAVARIS GEORGIOS

PHONE : 6945036527

MULTICHROM.LAB CODE No : 94807

Date of analysis (from): 02/11/2021

COMMODITY ACCORDING TO

CUSTOMER: EXTRA VIRGIN OLIVE OIL

(to): 03/11/2021

RECEIVING DATE: 02/11/2021

SAMPLE CONDITION: NORMAL

SEALS: 245 Olive Oil

SAMPLING BY: CUSTOMER

DATA: MEGARITIKI MONOCULTIVAR

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	2568/91	%	0,20	≤ 0,80
K Coefficients	2568/91	-	-	-
K268		-	0,116	≤ 0,22
K232		-	1,475	≤ 2,50
DK		-	-0,002	≤ 0,01
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 ^a	mg/kg	255	-


Dimitrios Salivaras
Laboratory Supervisor


Emmanuel Salivaras, M.Sc.
Laboratory General Manager

^a Method outside the scope of accreditation.

The above results concern only the sample we examined.

Partial reproduction is prohibited without the written permission of multichrom.lab.

n.d. - not detected.

¹Limits according to: EU 2568/91 as in force today.



Tests
certification no.632-3

CERTIFICATE OF ANALYSIS no: 77673

Date of issue: 25/9/2019

CUSTOMER: DAVARIS GEORGIOS	FAX :
MULTICHROM.LAB CODE No : 77673	Date of analysis (from): 20/9/2019
DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL	(to): 25/9/2019
RECEIVING DATE: 20/9/2019	SAMPLE CONDITION: NORMAL
SEALS: None	SAMPLING BY: CUSTOMER
DATA: PRODUCTION 20/9/19	

RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,09	≤ 0,8
K Coefficients	2568/91	-	-	-
K268		-	0,127	≤ 0,22
K232		-	1,775	≤ 2,50
DK		-	-0,007	≤ 0,01
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017	mg/kg	279	-



Dimitrios Salivaras
Laboratory Supervisor



Emmanuel Salivaras, M.Sc.
General Manager

CERTIFICATE OF ANALYSIS no: 63890

Date of issue: 12/10/2017

CUSTOMER: DAVARIS GEORGIOS 245

FAX :

MULTICHROM.LAB CODE No : 63890

Date of analysis (from): 12/10/2017

DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL

(to): 17/10/2017

RECEIVING DATE: 12/10/2017

SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

DATA: PRODUCTION 12/10/17

RESULTS

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,08	≤ 0,8
K Coefficients	2568/91	-	-	-
K268		-	0,116	≤ 0,22
K232		-	1,635	≤ 2,50
DK		-	-0,004	≤ 0,01
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017	mg/kg	292	-


Dimitrios Salivaras
Laboratory Supervisor
Emmanuel Salivaras, M.Sc.
General Manager

The above results concern only the sample we examined.

Partial reproduction is prohibited without the written permission of multichrom.lab.

n.d. - not detected, LoD - limit of detection of the method (the lowest concentration of a substance that can be distinguished from the absence of that substance for the given analytical procedure) , LoQ - limit of quantitation of the method (the concentration of a substance at which quantitative results can be reported with a high degree of confidence for the given analytical procedure), (1) semi-quantitative, (2) no metabolites included.