



Food Allergens Laboratory

38, Kalopsidas Str.
7060, Livadia, Cyprus
Tel/Fax: +357 24669934

www.foodallergenslab.com

mail: info@foodallergenslab.com



Testing

No. of Certificate 489

TEST REPORT

CLIENT DETAILS	Certificate No. : 1383-CY83309-18-02 Issue No. : 1 Date Received : 16/02/2018 Start of Analysis : End of Analysis : Date of Issue : 16/02/2018
NATURE'S ICONS PRIEZU IELA 7, AIZPUTELATVIJA,	
SAMPLE DETAILS	SAMPLING PROCESS DETAILS Sampled by : Πελάτης (Client) Condition : Αποδεκτή (Acceptable) Packaging : Περιέκτης (container) >100g Preservation : Ψυγείο (Refrigerator)
Code : 1383-CY83309-18 Order No : 68557 Category : Fats & Oils Description : DOLEON GREEK PREMIUM EXTRA VIRGIN OLIVE OIL 500ML PRODUCTION NOV 2017	

RESULTS

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	U ²	Limits
Acidity	0.37	% (w/w)	0.04	EEC Reg. 2568/91		
Special Absorption Coefficient (ΔK)	0.004	-	-	EEC Reg. 2568/91		
Absorption Coefficient for λ=232nm (K 232)	2.118	-	-	EEC Reg. 2568/91		(-)
Absorption Coefficient for λ=270nm (K 270)	0.177	-	-	EEC Reg. 2568/91		
Peroxide Value	7.0	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0

The above tests are included in the current Schedule of Accreditation of this Laboratory under ELOT EN ISO/IEC 17025:2005 (ESYD, Accreditation Certificate No 489)
² U: Combined uncertainty at 95% confidence level.

Lab Director

G. Siragakis, Chemist MSc

Laboratory Supervisor

El. Xristodoulou, Food Technologist

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