



Food Allergens Laboratory

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TEST REPORT

CLIENT DETAILS		Certificate No. : 1383-GR44304-16-02	
NATURE'S ICONS PRIEZU IELA 7, AIZPUTELATVIJA,		Issue No. : 1	
		Date Received : 25/02/2016	
		Start of Analysis : 25/02/2016	
		End of Analysis :	
		Date of Issue : 25/02/2016	
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code : 1383-GR44304-16	Order No : 44411	Sampled by : Πελάτης (Client)	
Category : Fats & Oils		Condition : Αποδεκτή (Acceptable)	
Description : DOLEON PREMIUM GREEK EXTRA VIRGIN OLIVE OIL		Packaging : Περιέκτης (container) >100g	
		Preservation : Ψυγείο (Refrigerator)	

RESULTS

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	Limits
Peroxide Value	8.2	mEq O2/kg	-	EEC Reg. 2568/91	< 20.0
Acidity	0.20	% (w/w)	0.04	EEC Reg. 2568/91	< 0.80
Special Absorption Coefficient (ΔK)	0.000	-	-	internal AOCS based	< 0.010
Absorption Coefficient for $\lambda=232\text{nm}$ (K 232)	1.635	-	-	internal AOCS based	< 2.500
Absorption Coefficient for $\lambda=270\text{nm}$ (K 270)	0.143	-	-	internal AOCS based	< 0.220

Lab Director

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Crete Laboratory Supervisor

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