



Food Allergens
Laboratory

Food Allergens Laboratory

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TEST REPORT

CLIENT DETAILS		Certificate No.	: 1383-CY01011374-21-02
NATURE'S ICONS		Issue No.	: 1
PRIEZU IELA 7, AIZPUTELATVIJA,		Date Received	: 05/02/2021
		Start of Analysis	:
		End of Analysis	:
		Date of Report	: 09/02/2021
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code	: 1383-CY01011374-21	Order No	: 109917
Category	:	Sampled by	: Πελάτης (Client)
Description	: Doleon, greek premium(extra virgin olive oil)	Condition	: Αποδεκτή (Acceptable)
	Producing Season: November 2020, Cold extraction,	Packaging	: Περιέκτης (container) >100g
	Superior "Koronoeiki" variety, 500ml	Preservation	: Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Peroxide Value	6.40	mEq O2/kg	0.31	EEC Reg. 2568/91	2	
Total Polyphenols (as tyrosol)	294	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29	2	
Acidity	0.27	%	-	In house, based on σ American Oil Chemists Society, Official method Ca 5a-40, 1997 Method code O 002	2	
Special Absorption Coefficient (ΔK)	0.005				2	
Absorption Coefficient for $\lambda=232\text{nm}$ (K 232)	1.780			EEC Reg. 2568/91		
Absorption Coefficient for $\lambda=270\text{nm}$ (K 270)	0.152			EEC Reg. 2568/91		

Sampling is out of the accreditation scope.
2: out of the accreditation scope.

Lab Director

G. Siragakis, Chemist MSc

Laboratory Supervisor

El. Xristodoulou, Food Technologistv