

ANALYSIS REPORT

4/2/2014

OLITECN ID: 71342

CUSTOMER: G.E.T.] GREEK EXQUISITE TASTES

DATE OF RECEIPT: 29/1/2014

DATE OF ANALYSIS: 29/1/2014

DECLARED OIL TYPE: EXTRA VIRGIN OLIVE OIL

SAMPLING PROCEDURE: BY THE CUSTOMER

SAMPLE DATA:

SAMPLE DESCRIPTION: 500ml I OF SAMPLE IN A CLEAR GLASS BOTTLE OF 500ml

ACIDITY %: 0,24 (max 0,8)

k270: 0,127 (max 0,22)

k232: 1,579 (max 2,50)

 Δ K: -0,003 (max 0,01)

PEROXIDE VALUE(meqO2/kg): 5,6 (max 20)

STEROLS (%) of total sterols

CHOLESTEROL: 0,26 (max 0,5)

BRASICASTEROL: 0,00 (max 0,1)

24-METHYLCHOLESTEROL: 0,44

CAMPESTEROL: 3,88 (max 4,0)

CAMPESTANOL: 0,05

STIGMASTEROL: 0,42

 Δ 7-CAMPESTANOL: 0,00 Δ 5,23-STIGMASTADIENOL: 0,00

CLEROSTEROL: 0,98

 β -SITOSTEROL: 78,50

SITOSTANOL: 0,14

 Δ 5-AVENASTEROL: 14,39 Δ 5,24-STIGMASTADIENOL: 0,47 Δ 7-STIGMASTENOL: 0,18 (max 0,5) Δ 7-AVENASTEROL: 0,28

ERYTHRODIOL AND UVAOL: 2,96 (max 4,5)

TOTAL β -SITOSTEROL: 94,49 (min 93,0)

STEROLS mg/kg: 1057 (min 1000)

FATTY ACIDS (%) of total fatty acids

MYRISTIC: 0,01 (max 0,05)

PALMITIC: 11,91

PALMITOLEIC: 0,93

HEPTADECANOIC: 0,06

HEPTADECENOIC: 0,07

STEARIC: 2,66

OLEIC: 76,18

LINOLEIC: 6,35

LINOLENIC: 0,76 (max 1,0)

EICOSANOIC: 0,50 (max 0,6)

EICOSENOIC: 0,31 (max 0,4)

BEHENIC: 0,18 (max 0,2)

ERUCIC: 0,00

LIGNOCERIC: 0,07 (max 0,2)

C18:1trans: 0,02 (max 0,05)

C18:2+C18:3trans: 0,00 (max 0,05)

 Δ ECN42: 0,02 (max 0,2)

WAX (mg/Kg): 61 (max 250)

ALKYLESTERS (mg/Kg): 11 (max 75)

RESULTS: EXTRA VIRGIN OLIVE OIL ACCORDING TO EUROPEAN RULE 2568/91 AND FOLLOWING AMENDMENTS.

THE ANALYST

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CHEMIST M.Sc.METHODOLOGY: EUROPEAN UNION REG.
2568/91 AND FOLLOWING AMENDMENTS
(UNLESS OTHERWISE STATED).THE ANALYTICAL RESULTS HEREBY REPORTED ARE REFERRED ONLY TO THE ANALYZED SAMPL
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