## Chemistry + consulting services



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## **CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No:** 78241-s

**CUSTOMER: ME AGAPILTD** 

Date of analysis (from): 24/10/2019

**MULTICHROM.LAB CODE No:** 78241 **DECLARED COMMODITY: EXTRA VIRGIN OLIVE OIL** 

(to): 25/10/2019

Date of issue: 25/10/2019

**RECEIVING DATE: 24/10/2019** SAMPLE CONDITION: NORMAL

**SAMPLING BY: CUSTOMER** 

FAX:

**DATA: PANANOS FINAL SAMPLE** 

SEALS: None

## RESULTS

Determination	Method	Unit	Result	Limit
Sensory Evaluation (Median Values)	COI/T.20/DOC.15/R ev10-2018	-	-	-
Defects			0,0	= 0
Fruitiness			4,8	> 0
Bitter			3,5	-
Pungent			4,2	-

From the above characteristics and according to E.U. Reg. 2568/1991 appendix XI, the sample is classified in the category of Extra Virgin Olive Oil.

**Dimitrios Salivaras** Deputy Panel Leader Emmanuel Salivaras, M.Sc. Panel Leader

