



## CERTIFICATE OF ANALYSIS no: P-122505

Date of issue: 24/2/2025

**CUSTOMER:** Schon and Gut

**PHONE :** 2721066066 NI

**MULTICHROM.LAB CODE No :** P-122505

**Date of analysis (from):** 20/2/2025

**COMMODITY ACCORDING TO**

**(to):** 24/2/2025

**CUSTOMER:** EXTRA VIRGIN OLIVE OIL

**RECEIVING DATE:** 20/2/2025

**SAMPLE CONDITION:** NORMAL

**SEALS:** None

**SAMPLING BY:** CUSTOMER

**DATA:**

### RESULTS

Determination	Method	Unit	Result	Limit <sup>1</sup>
Free fatty acid content (as oleic acid)	COI/T.20/DOC.34/Rev. 1 – 2017	%	0,29	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,175	≤ 0,22
K232		-	1,737	≤ 2,50
DK		-	-0,006	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Rev.1/2017	meqO <sub>2</sub> /kg	6,1	≤20,0
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 <sup>a</sup>	mg/kg	319	-

  
Dimitrios Salivaras  
Laboratory Supervisor

  
Emmanuel Salivaras, M.Sc.  
Laboratory General Manager

<sup>a</sup> Method outside the scope of accreditation.

The above results concern only the sample we examined.

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n.d. - not detected.

<sup>1</sup>Limits according to: EU 2104/2022 as in force today,

