

**CERTIFICATE OF ANALYSIS no: 47272**
**Date of issue:** 17/11/2014

<b>CUSTOMER:</b> GREAT STORIES PC	<b>FAX :</b>
<b>MULTICHROM.LAB CODE No :</b> 47272	<b>Date of analysis (from):</b> 6/11/2014
<b>DECLARED COMMODITY:</b> EXTRA VIRGIN OLIVE OIL	<b>(to):</b> 17/11/2014
<b>RECEIVING DATE:</b> 6/11/2014	<b>SAMPLE CONDITION:</b> NORMAL
<b>SEALS:</b> None	<b>SAMPLING BY:</b> CUSTOMER
<b>DATA:</b> ATHINOLIA	

**RESULTS**

Determination	Method	Unit	Result	Limit
Free fatty acid content (as oleic acid)	2568/91	%	0,20	≤ 0,80
K Coefficients	2568/91	-	-	-
K268		-	0,110	≤ 0,22
K232		-	1,372	≤ 2,50
DK		-	-0,001	≤ 0,01
Peroxide Value	2568/91	meqO2/kg	4,4	≤20,0
Total Polyphenols	Internal (Photometric Method)	mg/kg	283	-
Fatty Acid Composition	2568/91	%	-	-
C14:0 (Myristic)			0,01	≤ 0,03
C16:0 (Palmitic)			11,89	7,5-20,0
C16:1 (Palmitoleic)			0,79	0,3-3,5
C17:0 (Heptadecanoic)			0,13	≤ 0,3
C17:1 (Heptadecenoic)			0,24	≤ 0,3
C18:0 (Stearic)			2,58	0,5-5,0
C18:1 (Oleic) (ω9)			77,37	55,0-83,0
C18:2 (Linoleic) (ω6)			5,72	3,5-21,0
C18:3 (Linolenic) (ω3)			0,51	≤ 1,0
C20:0 (Arachidic)			0,37	≤ 0,6
C20:1 (Eicosenoic)			0,25	≤ 0,4
C22:0 (Behenic)			0,10	≤ 0,2
C22:1 (Erucic) (ω9)			0,00	-
C24:0 (Lignoceric)			0,04	≤ 0,2
trans C18:1			0,01	≤ 0,05
trans C18:2 + trans C18:3			0,01	≤ 0,05
Sensory Evaluation	2568/91	-	Extra Virgin	-
Defects			0,0	= 0
Fruitiness			4,0	> 0
Bitter			1,0	-
Pungent			3,7	-

The above results concern only the sample we examined.

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n.d. - not detected, LoD - limit of detection of the method (the lowest concentration of a substance that can be distinguished from the absence of that substance for the given analytical procedure), LoQ - limit of quantitation of the method (the concentration of a substance at which quantitative results can be reported with a high degree of confidence for the given analytical procedure), (1) semi-quantitative, (2) no metabolites included.

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For **multichrom.lab**

E. Salivaras, M.Sc.

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