multichrom.LAB
Expertise in Olive Oil Testing since 1993
Registration number: 7833701000

International Olive Council
Recognized laboratory
physico-chemical testing - Type B
01/12/2025 – 30/11/2026

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CERTIFICATE OF ANALYSIS no: P-137260

Date of issue: 29/10/2026

CUSTOMER: G.I. ATTICA FOOD
PHONE :
MULTICHROM.LAB CODE No : P-137260
Date of analysis (from): 29/10/2026
COMMODITY ACCORDING TO CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 29/10/2026
RECEIVING DATE: 29/10/2026
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: HD24/10/2026-BB24/10/2028 Γ

RESULTS

Determination	Method	Unit	Result	Limit[1]
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,17	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,124	≤ 0,22
K232		-	1,603	≤ 2,50
DK		-	-0,004	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Rev.1/2017	$meqO_2/kg$	5,4	≤20,0

Dimitrios Salivaras
Laboratory Supervisor

Emmanuel Salivaras, M.Sc.
Laboratory General Manager

The above results concern only the sample we examined.
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n.d. - not detected.
Decision rule for conformity of a result with limits: see www.multichromlab.com.
[1]Limits according to: Reg.EU 2104/2022 as in force today,

ESYD
certification no.632-7