CERTIFICATE OF ANALYSIS

Report ID	**Report Date:** 14/11/2024 **Sample Code :** 33038.241113/3095 **Pages:** 2
Client ID	**Company:** ATTICA FOOD **Address:** 32 Sofokleous Str. Kallithea PC 17671, Attiki, Greece **Phone number:** **Fax:** **Email:** atticafood@gmail.com
Sample ID	**Product:** Olive oil **Labeling from client:** TERRA NEMEA EVOO 01/11/26 - 01/11/24 **Sampling:** client **Quantity:** 150ml **Sample preservation:** Ambient temperature **Date of sample receipt:** 13/11/2024 **Dates of tests performance:** 13/11/2024



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	Parameters	Results	RL	Legislation Limits	Methods code	Methods
1	Acidity (g oleic acid/100g)	0,25	0,10	≤0,8(1)	M01/F1Y3/OS	COI/T.20/Doc. No 34/Rev. 1 2017
2	Peroxide value ($meqO_2/kg$)	7,26	2,0	≤20(1)	M02/F1Y3/OS	COI/T.20/Doc. No 35/Rev.1 2017
3	K_{232}	1,62	--	≤2,50(1)	M03/F1Y/AM	COI/T.20/Doc. No 19/Rev. 5 2019
4	K_{270}	0,14	--	≤0,22(1)		
5	DK	-0,0054	--	≤0,01(1)		

RL: Reference Limit. Methods that are accredited according to ISO 17025:2017 are described with the "/AM" at the end of the method's code and methods that are out of the scope of accreditation are described with the "/OS" at the end of the method's code. All tests are performed in HELLASCHEM facilities except if other comment refers somewhere else. Results of tests performed by subcontractors are identified by the symbol *. The accreditation number of the subcontractor is referred to the end of this report.

NOTES:

1. COMMISSION DELEGATED REGULATION (EU) 2022/2104, olive oil quality characteristics:

Category	Acidity (%)(a)	Peroxide value (mEq O_2/kg)	K_{232}	K_{268} or K_{270}	ΔK	Organoleptic characteristics		Fatty acid ethyl esters (mg/kg)
						Median of defect (Md)(a) (c)	Fruity median (Mf) (c)	
1. Extra virgin olive oil	≤ 0,80	≤ 20,0	≤ 2,50	≤ 0,22	≤ 0,01	Md = 0,0	Mf > 0,0	≤ 35
2. Virgin olive oil	≤ 2,0	≤ 20,0	≤ 2,60	≤ 0,25	≤ 0,01	Md ≤ 3,5	Mf > 0,0	—
3. Lampante olive oil	> 2,0	—	—	—	—	Md > 3,5 (b)	—	—
4. Refined olive oil	≤ 0,30	≤ 5,0	—	≤ 1,25	≤ 0,16		—	—
5. Olive oil composed of refined olive oil and virgin olive oils	≤ 1,00	≤ 15,0	—	≤ 1,15	≤ 0,15		—	—
6. Crude olive-pomace oil	—	—	—	—	—		—	—
7. Refined olive-pomace oil	≤ 0,30	≤ 5,0	—	≤ 2,00	≤ 0,20		—	—
8. Olive-pomace oil	≤ 1,00	≤ 15,0	—	≤ 1,70	≤ 0,18		—	—

(b) The median of the defects is defined as the median of the defect perceived with the greatest intensity.
(c) When the median of the bitter and/or pungent attribute is more than 5,0, the panel leader shall report this.
(d) The median of defect may be less than or equal to 3,5 when the fruity median is equal to 0,0.

2. Regulation 2568/1991/EEC and its amendments has been replaced by del. Reg. (EU) 2022/2104
3. HELLASCHEM laboratories decision rules of declaration of compliance for a level of confidence 95% (as referred below), where U = expanded uncertainty for a level of confidence 95%, u=typical uncertainty, k=coefficient for one tail test & k=1,645, LL = lower limit value and Lu upper limit value as referred in legislation

Parameter	Expanded uncertainty U	Values where U is applied	Compliance with decision rules when values:
K232	U=0,07	≤2,50	≤2,44
K268	U=0,011	≤0,22	≤0,21
ΔK	U=0,001	≤0,01	≤0,0092

According to HELLASCHEM decision rule for the declaration of compliance with legislation, the vegetable oil is characterized as "extra virgin olive oil" based only on results referred in this report.

Certified by
HELLASCHEM
Nikiforos Iliopoulos
HELLASCHEM Manager

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The results refer only to the samples sent to HELLASCHEM.
HELLASCHEM is certified according to ISO 9001:2015 for its laboratory & consultancy services.

-- END OF CERTIFICATE OF ANALYSIS --