multichrom.LAB Crete
Expertise in Olive Oil Testing since 1993
Registration number: 1824310270

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

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CERTIFICATE OF ANALYSIS no: H-16403

Date of issue: 27/2/2026

CUSTOMER: TITAKI ELISSAVET/ ELLIS- FARM
PHONE : 6976137468 K
MULTICHROM.LAB CODE No : H-16403
Date of analysis (from): 27/2/2026
COMMODITY ACCORDING TO CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 27/2/2026
RECEIVING DATE: 27/2/2026
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: ELLIS-FARM

RESULTS

Determination	Method	Unit	Result	Limit[1]
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,28	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,153	≤ 0,22
K232		-	1,847	≤ 2,50
DK		-	-0,004	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Rev.1/2017	meqO_2/kg	6,7	≤20,0

Dimitrios Salivaras
Laboratory Director

Emmanuel Fafoutakis
Laboratory Supervisor

The above results concern only the sample we examined.
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n.d. - not detected.
Reference of limits is made for informational purposes only and does not constitute a statement of conformity.
[1]Limits according to: Reg.EU 2104/2022 as in force today,

ESYD
certification no.1449