



analysis

ΧΗΜΙΚΟΤΕΧΝΙΚΕΣ ΥΠΗΡΕΣΙΕΣ ΚΡΗΤΗΣ
CHEMICAL AND TECHNICAL SERVICES

IRAKLIO: 31/01/2017

CERTIFICATE OF ANALYSIS

PRODUCER: AERAKI O.E.

PRODUCT: EXTRA VIRGIN OLIVE OIL

To whom it may concern,
the above sealed sample of extra virgin olive oil that was brought to our laboratory, was examined for chemical analysis, according the Regulations **E.E.U. 2568/91 & E.C. 1989/2003** .

CHEMICAL ANALYSIS:

		LIMITS ACCORDING THE 2568/91 & E.C. 1989/2003 REGULATION
ACIDITY (% expressed in oleic acid)	0.28	≤ 0.80
SPECTROPHOTOMETRIC VALUES IN U.V : K₂₇₀ K₂₃₂ ΔK	0.105	≤ 0,220
	1.705	≤ 2,500
	- 0.0019	≤ 0,01
Peroxide value (meq O₂/Kg)	9.4	≤ 20
TASTE & ODOR:	Slightly bitter / quite fruity / pleasant scent of fresh olive oil	

The above analyses showed that the sample is **EXTRA VIRGIN OLIVE OIL P.S.** The rest of the chemical analyses are in accordance with the. Regulations, **E.E.U 2568/91& E.C. 1989/2003** .

The Director

Nikos Fakourelis
Chemist M. Sc.