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Volos: 11/01/2019 Protocol No: 4738

CHEMICAL TEST REPORT

CUSTOMER DETAILS : ΒΟΥΛΓΑΡΗ ΘΕΣΣΑΛΙΑ

Address: ΑΥΤΟΚΡΑΤΟΡΟΣ ΗΡΑΚΛΕΙΟΥ 2A, ΒΟΛΟΣ

Sample Code : 0020531

Sample Description : **ΕΛΑΙΟΛΑΔΟ 2017**

Sampled by : CUSTOMER
Sampling Date : 03/01/2019
Sample Receipt Date : 03/01/2019
Sample condition on receipt : NORMAL

Duration of analysis : 07/01/2019 - 08/01/2019

TEST RESULTS

Test	Result	Limit of Detection (LOD)	Limit of Quantification (LOQ)	Units	Limits ²	Test Method
Polyphenols	111.4	-	-	ppm	50.0 - 500.0	Folin-Ciocalteu
* ACIDITY (as oleic acid)	0.2 ± 0.01	0.01	-	% (w/w)	< 0.8	EC Regulation 2568/91
* Absorption Coefficient for λ =232nm (K232)	1.98 ± 0.11	-	-		< 2.5	EC Regulation 2568/91
* Absorption Coefficient for λ=268nm (K268)	0.12 ± 0.01	-	-		< 0.22	EC Regulation 2568/91
* Special Absorption Coefficient (ΔK)	0.001	-	-		< 0.010	EC Regulation 2568/91

² Commission Regilation (EU) No. 61/2011 of 24/01/2011 amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive residue oiland the relevant methods of analysis.

OIL QUALITY CLASSIFICATION

QUALITY CATEGORY	Extra Virgin Olive Oil	Virgin Olive Oil	Lampante Olive Oil
The olive oil sample, for the parameters tested, sorts at the category of:	✓		

Responsible for the Analysis

A. PINA Chemist, Msc EVINA PAPARIZOU Biologist, Msc

Responsible of Laboratory

Q&Q Analysis

^{*} Tests within the scope of accreditation of the laboratory by ELOT EN ISO/IEC 17025:2005, Certificate No 713-3.