

International Olive Council **Recognized Laboratory Sensory Evaluation** 01/12/2024 - 30/11/2025

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CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-119665-s Date of issue: 19/12/2024

**CUSTOMER: EFSTATHIOU EMMANUEL** PHONE: 6976920387

MULTICHROM.LAB CODE No: P-119665 Date of analysis (from): 11/12/2024

**COMMODITY ACCORDING TO** (to): 19/12/2024 **CUSTOMER: EXTRA VIRGIN OLIVE OIL** 

**SAMPLE CONDITION: NORMAL RECEIVING DATE: 11/12/2024** 

**SAMPLING BY: CUSTOMER** 

**DATA:** ΚΟΡΩΝΕΙΚΗ

SEALS: None

## **RESULTS**

Determination	Method	Unit	Result	Limit¹
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,4	> 0
Bitter			3,2	-
Pungent			3,9	-

From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.

**Dimitrios Salivaras Deputy Panel Leader** 

Registration number: 7833701000

Emmanuel Salivaras, M.Sc. Panel Leader