

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

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CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-119664-s Date of issue: 19/12/2024

CUSTOMER: EFSTATHIOU EMMANUEL PHONE: 6976920387

MULTICHROM.LAB CODE No: P-119664 Date of analysis (from): 11/12/2024

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

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

SEALS: None SAMPLING BY: CUSTOMER

**DATA: MANAKI** 

## **RESULTS**

Determination	Method	Unit	Result	Limit <sup>1</sup>
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,0	> 0
Bitter			2,5	-
Pungent			3,3	-

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