

International Olive Council Recognized Laboratory Sensory Evaluation 01/12/2023 – 30/11/2024

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CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-111447-s Date of issue: 7/2/2024

CUSTOMER: APOSTOLOPOULOS N. DIONYSIOS

MULTICHROM.LAB CODE No: P-111447 Date of analysis (from): 12/1/2024

COMMODITY ACCORDING TO

CORDING TO (to): 7/2/2024

CUSTOMER: EXTRA VIRGIN OLIVE OIL

RECEIVING DATE: 12/1/2024 SAMPLE CONDITION: NORMAL

SEALS: None SAMPLING BY: CUSTOMER

## **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			2,9	-
Pungent			3,7	-

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

**DATA**: 3

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