



TEST REPORT

Client	ATHANASAKOS THOMAS
Client's address	HILIOMODI 5
Sample description	OLIVE OIL
Sampling	As stated by client: CLIENT
Date of sample receipt	04/05/2020
Date of Import	04/05/2020
Sample code	2020-20463
Type of analysis	Chemical Analysis

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Results

Sample Code 2020-20463
Period of Analysis 04/05/2020 - 04/05/2020
Client's Declaration OLIVE OIL LOT 4.177
Sample condition upon receipt Acceptable

Parameter	Units	Result	Reporting limit	Accept. lev.	Uncertainty at the accept. level	Method
Moisture & Volatiles in 103 °C	%	0.12	0,1			ISO 662:2016
Determination of Mineral Oil Hydrocarbons (MOH) (C10 – C60)	mg/Kg	< LOQ	10			GC-FID INTERNAL*
Soap in Oils	mg/Kg	NEGATIVE REACTION				AOCS Cc 17-95*
Iodine value	g I2/100g	85.04				ISO 3961:2013*
Saponification value	mgKOH/g	192.48				ISO 3657:2013*
Refractive index 20 oC		1.4685				ISO 6320:2017*
Refractive index 40 oC		1.4627				ISO 6320:2017*
Density 20 °C	g/ml	0.9114				ISO 6883:2017*
Color Lovibond method RED		2.9				LOVIBOND*
Color Lovibond method : YELLOW		35.0				LOVIBOND*
Color Lovibond method BLUE		1.0				LOVIBOND*

Results

Sample Code 2020-20463
Period of Analysis 04/05/2020 - 04/05/2020
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COMPOSITION OF FATTY ACIDS				
Parameter	Result		Accept. lev.	Method
	(%) Fatty acid, of total Fatty acids	g/100g fat		
Butyric (C4:0)	<0,01	<0,01		Gas Chromatography (GC-FID), EU regulation 2568/91 and following amendments.
Capronic (C6:0)	<0,01	<0,01		
Caprylic (C8:0)	<0,01	<0,01		
Capric (C10:0)	<0,01	<0,01		
Undecanoic (C11:0)	<0,01	<0,01		
Lauric (C12:0)	<0,01	<0,01		
Tridecanoic (C13:0)	<0,01	<0,01		
Myristic (C14:0)	0,01	0,01	max 0,03	
Myristoleic (C14:1 cis-9)	<0,01	<0,01		
Pentadecanoic (C15:0)	<0,01	<0,01		
Pentadecenoic (C15:1 cis-10)	<0,01	<0,01		
Palmitic (C16:0)	11,34	11,34		
Palmitoleic trans (C16:1 trans-9)	0,10	0,10		
Palmitoleic cis (C16:1 cis-9)	0,62	0,62		
Heptadecanoic (C17:0)	0,19	0,19		
Heptadecenoic cis (C17:1 cis-10)	0,06	0,06		
Stearic (C18:0)	2,76	2,76		
Elaidic (C18:1 trans ω9)	0,02	0,02		
Oleic (C18:1 cis ω9)	70,63	70,65		
Vaccenic (C18:1 cis ω7)	<0,01	<0,01		
Linelaiddic (C18:2 trans ω6)	<0,01	<0,01		
Linoleic (C18:2 cis ω6)	12,66	12,66		
Arachidic (C20:0)	0,49	0,49	max 0,60	
Linolenic trans (C18:3 trans ω3)	<0,01	<0,01		
α-Linolenic cis (C18:3 cis ω3)	0,54	0,54	max 1,00	
Eicosenoic trans (C20:1 trans ω9)	<0,01	<0,01		
Eicosenoic cis (C20:1 cis ω9)	0,33	0,33	max 0,50	
Heneicosanoic (C21:0)	<0,01	<0,01		
Eicosadienoic (C20:2 cis ω6)	<0,01	<0,01		
Ecosatrienoic (C20:3 cis ω3)	<0,01	<0,01		
Behenic (C22:0)	0,17	0,17	max 0,20	
Ecosatrienoic (C20:3 cis ω6)	<0,01	<0,01		
Arachidonic (C20:4 cis ω6)	<0,01	<0,01		
Docosenoic trans (C22:1 trans ω9)	<0,01	<0,01		
Erucic (C22:1 cis ω9)	<0,01	<0,01		
Tricosanoic (C23:0)	<0,01	<0,01		
Docosadienoic (C22:2 cis ω6)	<0,01	<0,01		
Eicosapentaenoic (C20:5 cis ω3)	<0,01	<0,01		
Lignoceric (C24:0)	0,08	0,08	max 0,20	
Nervonic (C24:1 cis ω9)	<0,01	<0,01		
Docosadienoic (C22:2 cis ω3)	<0,01	<0,01		
Docosatrienoic (C22:3 cis ω3)	<0,01	<0,01		
Docosatetrenoic (C22:4 cis ω3)	<0,01	<0,01		
Docosapentaenoic (C22:5 cis ω3)	<0,01	<0,01		
Docosahexaenoic (C22:6 cis ω3)	<0,01	<0,01		
(Saturated fats)	15,04	15,04		
(Monounsaturated fats)	71,76	71,78		
(Polyunsaturated fats)	13,20	13,20		
Total ω3	0,54	0,54		
Total ω6	12,66	12,66		
Total trans	0,12	0,12		
<i>Total C18:1 trans</i>	0,02	0,02	max 0,05	
<i>Total C18:2 + C18:3 trans</i>	<0,01	<0,01	max 0,05	

*Not Accredited method according to ISO 17025, Cert. No. 44.

L.O.Q.: Not determined at the reporting limit of the method.

The time of retention of the Sub-sample is two (2) months from the date of the issuing of the present certificate, unless otherwise instructed by the client. This refers only to samples which can be kept during this period of time in appropriate conditions.

Panagiotis. Konstantinou, Chemist


Head of Olive Oil & Fats Analysis Lab