



**CHEMICAL ANALYSIS.**

S.C : -0-17-22

I.D: SKARVELIS CARMEN

Sample labeling : CARMEN – 2021-2022

ADDRESS : GYTHIO LAKONIAS

Date of issue : 8/3/2022

Incoming Date : 8/3/2022

Sample taken from: Owner

Bottle of : GLASS 0.500 lt.

Oil analysis for:

	SAMPLE RESULT	LIMITS (1)	MEASUREMENT UNITS
Acidity (%as oleicacid)	0,20	M 0,80	% g/100gr
K 270	0,132	M 0,220	-
K 232	1,540	M2,500	-
D.K	-0,004	M 0,010	-
Peroxid value	5,45	M 20,00	Meq O <sub>2</sub> /Kg

**END OF CERTIFICATE ANALYSIS**

<p><b>ΑΝΑΛΥΣΕΙΣ ΑΓΡΟΤΙΚΟΥ ΤΟΜΕΑ</b></p> <p>ΦΥΛΛΟΔΙΑΓΝΩΣΤΙΚΕΣ ΕΔΑΦΟΛΟΓΙΚΕΣ ΕΛΑΙΟΛΑΔΟΥ ΚΑΡΠΩΝ ΝΗΜΑΤΩΔΕΙΣ</p>	<p><b>ΑΝΑΛΥΣΕΙΣ ΥΔΑΤΟΣ, ΠΕΡΙΒΑΛΛΟΝΤΟΣ</b></p> <p>ΠΟΣΙΜΑ ΝΕΡΑ ΓΕΩΤΡΗΣΕΩΝ ΔΙΚΤΥΩΝ ΥΔΡΕΥΣΗΣ ΑΡΔΕΥΤΙΚΑ ΝΕΡΑ ΥΔΡΟΠΟΝΙΚΕΣ ΚΑΛΙΕΡΓΕΙΕΣ ΒΙΟΛΟΓΙΚΟΙ ΚΑΘΑΡΙΣΜΟΙ</p>
<p>ΑΓΙΟΣ ΓΕΩΡΓΙΟΣ, ΣΚΑΛΑ ΛΑΚΩΝΙΑΣ ΤΗΛ: 27350-23871 EMAIL : INFO@ENVIROLABS.GR ΥΠΕΥΘΥΝΟΣ ΓΕΩΠΟΝΟΣ : ΓΙΑΝΝΙΟΣ.Δ.ΚΩΝΣΤΑΝΤΙΝΟΣ <a href="http://www.envirolabs.gr">www.envirolabs.gr</a></p>	

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CONCLUSION : (1) Regulation EU 1989-2003 on extra virgin olive oil. OPINION: The sample is characterized as: Physiologic for Extra virgin olive oil according the regulation of 2568/91 of EEC, (with later changes and additions) for the above measurements.