

Food Allergens
Laboratory

Food Allergens Laboratory

CRETE: Posidonos 1, Violi Xaraki, 74100, Rethymno, Greece, Tel/Fax: +30 28310 24423

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www.foodallergenslab.com

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TEST REPORT

Testing

No. of Certificate 489

CLIENT DETAILS
ΕΡΜΗΣ ΣΤΥΛ. ΔΗΜΑΡΑΚΗΣ Α.Ε (HERMES ST. DIMARAKIS SA) ΕΡΜΙΟΝΗ ΑΡΓΟΛΙΔΑΣ, 21051, ΑΡΓΟΛΙΔΑ, For the attention of: ΤΥΠΟΠΟΙΗΣΗ ΕΛΑΙΟΛΑΔΟΥ

Certificate No.	: 1213-GR97766-19-02
Issue No.	: 4
Date Received	: 17/12/2019
Start of Analysis	: 17/12/2019
End of Analysis	:
Date of Report	: 03/01/2020

SAMPLE DETAILS
Code : 1213-GR97766-19 Order No : 92364
Category : Fats & Oils
Description : EXTRA VIRGIN OLIVE OIL CODE: BIO-MENELAOS 2019-2020 ORGANIC AGRICULTURE

SAMPLING PROCESS DETAILS
Sampled by : Πελάτης (Client)
Condition : Αποδεκτή (Acceptable)
Packaging : Περιέκτης (container) >100g
Preservation : Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	Remark	Limits
Peroxide Value	6.60	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0
Acidity	0.59	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997		< 0.80
Special Absorption Coefficient (ΔK)	0.002	-	-	EEC Reg. 2568/91		< 0.010
Absorption Coefficient for λ=232nm (K 232)	1.75	-	-	EEC Reg. 2568/91		< 2.500
Absorption Coefficient for λ=270nm (K 270)	0.136	-	-	EEC Reg. 2568/91		< 0.220
ΔECN42	0.02	-	0.01	EEC Reg. 2568/91	1	< 0.20
waxes	47.9	mg/Kg	10	EEC Reg. 2568/91	2	< 150
STEROLS PROFILE					3	
Cholesterol	<DL	%sterol content	0.1	IOOC	1	
Brassicasterol	<DL	%sterol content	0.01	IOOC	3	< 0.10
24-meth-Cholesterol	0.06	%sterol content	0.01	IOOC	1	(-)
Campesterol	3.39	%sterol content	0.01	IOOC	1	< 4.00
Campestanol	<DL	%sterol content	0.01	IOOC	1	(-)
Stigmasterol	0.71	%sterol content	0.01	IOOC	3	< Campesterol

Lab Director

G. Siragakis, Chemist MSc

Athens Laboratory Supervisor

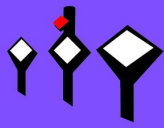
Argyro Pasiou, Food Technologist MSc

Crete Laboratory Supervisor

Emm. Politis, Biologist MSc
Results Supervisor

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Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	Remark	Limits
Δ 7-Campestanol	<DL	%sterol content	0.01	IOOC	1	(-)
Δ 5,23-Stigmastadienol	<DL	%sterol content	0.01	IOOC	1	
Clerosterol	<DL	%sterol content	0.01	IOOC	1	
β -Sitosterol	85.67	%sterol content	0.01	IOOC	1	
Sitostanol	<DL	%sterol content	0.01	IOOC	1	
Δ 5-Avenasterol	9.15	%sterol content	0.01	IOOC	1	
Δ 5,24-Stigmastadienol	<DL	%sterol content	0.01	IOOC	1	
Δ 7-Stigmastenol	0.42	%sterol content	0.01	IOOC	1	< 0.50
Δ 7-Avenasterol	0.55	%sterol content	0.01	IOOC	1	(-)
Sum of Erythrodiol & Uvaol	2.6	%sterol content	0.01	IOOC	1	< 4.50
β -Sitosterol mix	94.82	%sterol content	0.01	IOOC	1	> 93.00
Total Sterols content	1477	mg/Kg	0.01	IOOC	3	> 1000.0
Ethylesters	17.6	mg/Kg	5	reg EE 61/2011	2	

1: test performed by collaborating laboratory. 2: out of the accreditation scope. 3: test performed by collaborating laboratory, within its accreditation scope.

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