

Food Allergens
Laboratory

Food Allergens Laboratory

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THESSALONIKI: 3 Thoma Gavriilidi Str, 55132, Kalamaria, Thessaloniki, Greece

www.foodallergenslab.com

mail: info@foodallergenslab.com



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-GR97767-19-02
Issue No.	: 3
Date Received	: 17/12/2019
Start of Analysis	: 17/12/2019
End of Analysis	:
Date of Report	: 03/01/2020

SAMPLE DETAILS
Code : 1213-GR97767-19 Order No : 92365
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
Lead (Pb)	<DL	mg/Kg	0.01	ICP-OES CYS EN 16943:2017	1
ORGANOLEPTIC ASSESMENT					
Median of fruity (Mf)	3.9		-	EEC Reg. 2568/91	2
Median of Bitter (Mb)	3.8		-	EEC Reg. 2568/91	2
Median of pungent (Mp)	3.9		-	EEC Reg. 2568/91	2
Median of defect (Md)	0		-	EEC Reg. 2568/91	2
Total Polyphenols (as tyrosol)	317.3	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29	

1: test performed by collaborating laboratory. 2: out of the accreditation scope.

Lab Director

G. Siragakis, Chemist MSc

Athens Laboratory Supervisor

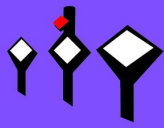
Argyro Paisiou, Food Technologist MSc

Crete Laboratory Supervisor

Emm. Politis, Biologist MSc
Results Supervisor

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

Certificate No.	: 1213-GR97767-19-07
Issue No.	: 1
Date Received	: 17/12/2019
Start of Analysis	: 17/12/2019
End of Analysis	:
Date of Report	: 31/01/2020

SAMPLE DETAILS
Code : 1213-GR97767-19 Order No : 92365
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
Lauric acid (C12:0)	<DL	% of total fat	0.02	GLC EEC Regulation 2568/91	2
Myristic acid (C14:0)	0.05	% of total fat	0.02	O 1016 GLC EEC Regulation 2568/91	
Myristoleic acid (C14:1)	<DL	% of total fat	0.05	GLC EEC Regulation 2568/91	2
Palmitic acid (C16:0)	12.08	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Palmitoleic acid (C16:1)	0.63	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Stearic acid (C18:0)	0.14	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Heptadecanoic acid (C17:0)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Oleic acid (C18:1)	69.62	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
α-Linolenic acid (C18:2)	11.63	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Linolenic acid (C18:3)	0.72	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
gamma Linolenic (GLA)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	2
Arachidic acid (C20:0)	0.60	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Eicosenoic acid (Gadoleic, C20:1)	0.39	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
cis-11,14,17-Eicosatrienoic acid (C 20:3 n3)	<DL	gr/5ml	0.1	GLC EEC Regulation 2568/91	2

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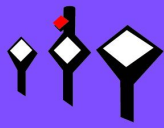
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cis-8,11,14-Eicosatrienoic acid (C 20:3 n6)	<DL	gr/5ml	0.1	GLC EEC Regulation 2568/91	2
Arachidonic acid C 20:4 n6	<DL	gr/5ml	0.1	GLC EEC Regulation 2568/91	2
EPA (C 20:5 n3)	<DL	gr/5ml	0.1	GLC EEC Regulation 2568/91	2
Behenic acid (C22:0)	0.11	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Erucic acid (C22:1)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
C22:5n3 (Dpa n3)	<DL	gr/5ml	0.1	GLC EEC Regulation 2568/91	2
DHA (C 22:6 n3)	<DL	gr/5ml	0.1	GLC EEC Regulation 2568/91	2
Lignoceric acid (C24:0)	0.09	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	

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