

Customer Details	
Customer : <b>Matthias Deininser</b>	
Address :	For the attention of :
Sampling Details	
Sampling Date & Time : 05/02/2026	Responsible for Sampling : CUSTOMER
Receipt Date & Time : 05/02/2026 - 12:27	Sample Packaging : Sterile
Sample Condition : NORMAL	
Sample Details	
Sample Code : <b>0399.10003</b>	
Sample Description : <b>OLIVE OIL SAMPLE</b>	
Sample Type : OLIVE OIL	
Start of Analysis Date : 05/02/2026	End of Analysis Date : 10/02/2026

## Test Results Report

### Chemical Analysis Results

Parameter	Result	Units	Method	Limit Of Detection	Maximum legislative limits for extra virgin oil
\$ Biophenols (as Tyrosol) HPLC	468	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
Acidity (as oleic acid)	0.48	% (w/w)	Titrimetric analysis method	-	≤ 0.8
Peroxide Value	14.5	mEq O <sub>2</sub> /kg	Titrimetric analysis method	-	≤ 20.0
Special Absorption Coefficient (ΔK)	< 0.01		Spectrophotometer UV-Vis method	-	≤ 0.01
Absorption Coefficient for λ=232nm (K232)	2.12		Spectrophotometer UV-Vis method	-	≤ 2.5
Absorption Coefficient for λ=268nm (K268)	0.17		Spectrophotometer UV-Vis method	-	≤ 0.22
\$ Hydroxytyrosol (3,4 DHPEA)	7	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
\$ Tyrosol (p-HPEA)	4	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
\$ Dialdehydic form of Decarboxymethyl Oleuropein aglycon (3,4 DHPEA-EDA or oleacin)	148	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
\$ Dialdehydic form of Decarboxymethyl ligstroside aglycon (p, HPEA-EDA or oleocanthal)	96	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
\$ Lignans	11	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
\$ Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)	73	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
\$ Ligstroside aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)	26	mg/Kg	COI/T.20/ Doc. No 29/ Rev 1 2017	-	-
\$ Hydroxytyrosol and derivatives (Regulation (EU) 432/2012)	7.1	mg/20g	COI/T.20/ Doc. No 29/ Rev 1 2017	-	≥ 5

\* Tests outside the scope of accreditation of the laboratory.  
\$ Subcontracted Test.

#### Comments:

- The sampling date and time, the sampler, as well as the sampling points are as stated by the client.
- The acidity concentration of the olive oil sample is reported in % w/w free fatty acids (expressed as oleic acid) content of the olive oil.

#### Responsible for the Analysis

Vasileios Amargianitakis  
Chemist

Results of this certificate of analysis refer only to the sample received and analyzed on the date and time specified.  
This certificate may not be partially reproduced or modified without the written approval of the laboratory, except in full.

Tests outside the official scope of accreditation are marked with the symbol \*.

#### Laboratory Manager

Dr Mathew Kayvalakis  
Chemist, Toxicologist (PhD) (ERT)