

Matter

Food Chemical Laboratory

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To whom it may concerned

Dear Mr. Perakis Stratos

Here below are presented the results of the analysis performed to the olive oil sample brought by you in our lab, based on the physicochemical characteristics as they are referred to the EC directive 2568/91.

Re: Results Analysis of olive oil samples

Chemical Analysis (*)	Parameters	Olive Oil Sample D1	Olive Oil Sample K1
Acidity Value	% of oleic acid	0,32	0,37
Peroxide Index	mEqO2 / Kg	9,0	9,3
K 232	UV spectrophotometer	<2,50	<2,50
K 270	UV spectrophotometer	<0,22	<0,22
Delta K	UV spectrophotometer	<0,01	<0,01
Refractive Index	Digital Refractometer	1,4691	1,4686

**EC directive 1991R2568-EL-01.01.2008-022.001(29-30) annexes II&III*

Results Evaluation: the above analyzed olive oils are classified and considered as **Extra Virgin Olive Oil.**

We remain at your disposal for any further clarification.

M a t t e r
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Yours faithfully
For "matter" lab,

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