

OENOLOGY-CHEMICAL LABORATORY

GENERAL ANALYSIS OF: WINE, OLIVE OIL, WATER, SOIL

PANAGIOTA TH. TSOUKALA

CHEMIST (MSc) – OENOLOGIST OF UNIVERSITY OF PATRAS

OLIVE OIL ANALYSIS

Name: KONTOGIORGIS ESTATE

Address: Vassiliko Achaias

tel: 211.411.7613.
6974505790
6936573500

Sample: Olive Oil from Koutsourelia Patra's

Date: 15/11/2020

Analysis Parameters	Sample	IOOC limit for extra virgin olive oil
Free acidity expressed in oleic acid	0,31 % in oleic acid	$\leq 0,8 \%$
Peroxide Value	7,5 meq O ₂ /Kg	≤ 20
Absorbency in ultra-violet K ₂₇₀ , K ₂₃₂ , ΔK	K ₂₇₀ = 0,10 K ₂₃₂ = 1,25 ΔK= -0,01	K ₂₇₀ ≤ 0,22 K ₂₃₂ ≤ 2,50 ΔK ≤ 0,01

COMMENTS:

Based on the analysis of the olive oil sample, which was presented in our laboratory, the olive oil is characterized as extra virgin.

LABORATORY SUPERVISOR


ΠΑΝΑΓΙΩΤΑ ΤΣΟΥΚΑΛΑ
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ΧΗΜΕΙΟ-ΟΙΝΟΛΟΓΙΚΟ ΕΡΓΑΣΤΗΡΙΟ

ΓΕΝΙΚΕΣ ΑΝΑΛΥΣΕΙΣ: ΜΟΥΣΤΟΥ-ΟΙΝΟΥ, ΕΛΑΙΟΛΑΔΟΥ, ΝΕΡΟΥ, ΕΔΑΦΟΥΣ

ΠΑΝΑΓΙΩΤΑ Θ. ΤΣΟΥΚΑΛΑ

ΧΗΜΙΚΟΣ (Msc) - ΟΙΝΟΛΟΓΟΣ ΠΑΝ/ΜΙΟΥ ΠΑΤΡΩΝ

ANALYSIS FOR NUTRITION DECLARATION OF OLIVE OIL**Name:** KONTOGIORGIS ESTATE**Address:** *Vassiliko Achaias***tel:** 211.411.7613.
6974505790
6936573500**Sample:** Olive Oil from Koutsourelia Patra's

Ημερομηνία έκδοσης: 24/12/2020

Nutrition Declaration	Sample / 100 mL	Method
<i>Energy</i>	<i>860 kcal / 3539 kj</i>	<i>Computationally</i>
<i>Fat</i>	<i>92,1 g</i>	<i>Gravimetric</i>
<i>of which saturates</i>	<i>12,9 g</i>	<i>GC/ FID</i>
<i>of which monounsaturates</i>	<i>72,8 g</i>	<i>GC/ FID</i>
<i>of which polyunsaturates</i>	<i>6,4 g</i>	<i>GC/ FID</i>
<i>Carbohydrate</i>	<i>< 0,5 g</i>	<i>Computationally</i>
<i>of which sugars</i>	<i>< 0,5 g</i>	<i>HPLC- RID</i>
<i>Protein</i>	<i>< 0,5 g</i>	<i>Kjeldahl</i>
<i>Salt</i>	<i>< 0,01 g</i>	<i>FAAS</i>

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<i>Nutrition Declaration per</i>	<i>/100 mL</i>	<i>/10 mL</i>	<i>% RI</i>
Energy	860 Kcal / 3539 Kj	86 Kcal/ 354 Kj	4%
Fat	92,1 g	9,2 g	13%
<i>of which saturates</i>	12,9 g	1,3 g	6%
<i>of which monounsaturates</i>	72,8 g	7,3 g	-
<i>of which polyunsaturates</i>	6,4 g	0,6 g	-
Carbohydrate	0 g	0 g	0%
<i>of which sugars</i>	0 g	0 g	0%
Protein	0 g	0 g	0%
Salt	0 g	0 g	0%

ΥΠΕΥΘΥΝΗ ΕΡΓΑΣΤΗΡΙΟΥ


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OLIVE OIL ANALYSIS

Name: KONTOGIORGIS ESTATE

Address: Vassiliko Achaïas


tel: 211.411.7613.
6974505790
6936573500

Sample: Olive Oil from Koutsourelia Patra's

Date: 25/01/2021

Analysis Parameters	Units of measurement	Sample	Reporting Limit (RL)	Method
Cholesterol	mg/100mL	Not detected < RL	1	GC/FID
Edible Fibers	g/100mL	Not detected < RL	0,5	Total Dietary Fiber Assay kit (AOAC)
Sodium (Na)	mg/100mL	Not detected < RL	4,5	FAAS
Potassium (K)	mg/100mL	Not detected < RL	0,03	FAAS

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VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: [Ktima Kontogiorgis](#)
Address: [Dervenakion 26 Voula - Athens,GR-166 73](#)
Tel.: +30 697 450 5790
Email: okzerdila@ktimakontogiorgis.gr
Sample Name: Koutsorelia Patrini 2020

OLIVE OIL SAMPLE DETAILS

Sample Code: 2011-576
Received Date: 25.11.2020
Submission Conditions: dark glass bottle, 500 ml
Analysis Date: 26.11.2020

OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: 0.0

Fruity: 4.1

Bitter: 2.6

Pungent: 3.6

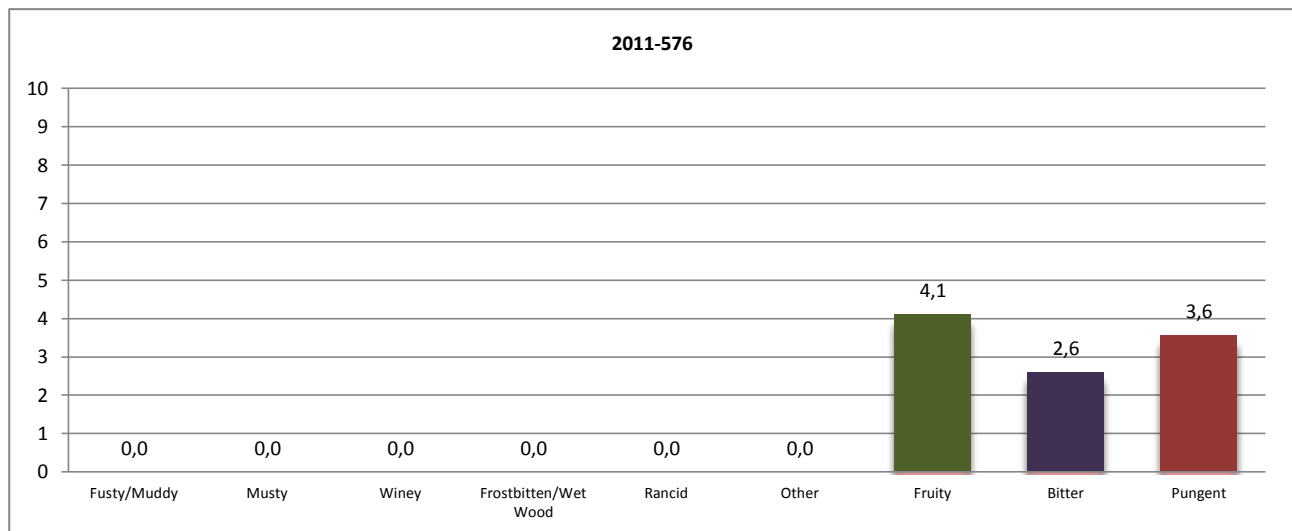
Grade¹: **Extra Virgin Olive Oil**

Intensity of Attributes:

Medium fruitiness

Delicate bitterness

Medium pungency



Issue Date: 27.11.2020



Dr. Vasilis Demopoulos
Director & Panel Leader

¹Grades of Olive Oil (median scores) according to Commission Regulation (EEC) No 2568/1991 and subsequent amendments

Defects = 0.0 and Intensity of Fruitiness > 0.0	Extra virgin
Defects ≤ 3.5 and Intensity of Fruitiness > 0.0	Virgin
Defects > 3.5 or Intensity of Fruitiness = 0.0 and Defects < 3.5	Lampante

- Sensory analysis of virgin olive oil has been conducted according to EU regulation No 2568/1991 Annex XII and the International Olive Council testing method COI/T.20/Doc. 15 and subsequent amendments.
- This certificate refers solely to the sample tested, and may not be published and/or reproduced, in whole or in part, without the written approval of the laboratory.
- The results have NOT been obtained by subcontractors.