multichrom.LAB
Expertise in Olive Oil Testing since 1993
Registration number: 7833701000

International Olive Council
Recognized laboratory
physico-chemical testing - Type B
01/12/2024 – 30/11/2025

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CERTIFICATE OF ANALYSIS no: P-123334

Date of issue: 06/02/2026

CUSTOMER: TAF CONCEPT
PHONE : 6993948727
MULTICHROM.LAB CODE No : P-125334
Date of analysis (from): 02/02/2026
COMMODITY ACCORDING TO CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 06/02/2026
RECEIVING DATE: 02/02/2026
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: LESVOS

RESULTS

Determination	Method	Unit	Result	Limit[1]
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,25	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Re v.5/2019	-	-	-
K268		-	0,152	≤ 0,22
K232		-	2,033	≤ 2,50
DK		-	-0,006	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Re v.1/2017	meqO_2/kg	7,8	≤20,0
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017[α]	mg/kg	624	-
Vitamin E (Tocopherols)	ISO 9936:2016[α]	mg/kg	228	-
alpha- tocopherol		mg/kg	216	-
beta- tocopherol		mg/kg	3	-
gamma- tocopherol		mg/kg	7	-
delta- tocopherol		mg/kg	<LoQ	-

Dimitrios Salivaras
Laboratory Supervisor

Emmanuel Salivaras, M.Sc.
Laboratory General Manager

[α] Method outside the scope of accreditation.

The above results concern only the sample we examined.
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n.d. - not detected.
[1]Limits according to: Reg.EU 2104/2022 as in force today,

ESYD
Tests certification no.632-5