

CERTIFICATE OF ANALYSIS no: P-141867

Date of issue: 6/7/2026

CUSTOMER: TAF CONCEPT

PHONE : 6993948727

MULTICHROM.LAB CODE No : P-141867

Date of analysis (from): 3/7/2026

COMMODITY ACCORDING TO

(to): 6/7/2026

CUSTOMER: EXTRA VIRGIN OLIVE OIL

RECEIVING DATE: 3/7/2026

SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

DATA:

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,18	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,156	≤ 0,22
K232		-	1,714	≤ 2,50
DK		-	-0,005	≤ 0,01
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 ^a	mg/kg	810	-


Dimitrios Salivaras
Laboratory Supervisor


Emmanuel Salivaras, M.Sc.
Laboratory General Manager

^a Method outside the scope of accreditation.

The above results concern only the sample we examined.

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n.d. - not detected.

Reference of limits is made for informational purposes only and does not constitute a statement of conformity.

¹Limits according to: Reg.EU 2104/2022 as in force today,