

ISO 17025:2005

RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS

Thessaloniki: 08.11.2019

TO : THALLON
ATT : Mr.Tsikouris Dimitris
SUBJECT : Chemical analysis of received sample olive oil with labeling # THALLON #.

1. Sample shipment: Mr. Tsikouris Dimitris
2. Sample received on: 31.10.2019
3. Sample Code: 191031-1
4. Sample Description: Olive oil in glass bottle.
5. Condition of sample : Good.
6. Period of consideration: 31.10.2019-08.11.2019
7. Clint's Address : Psakoudia Chalkidkis, Greece

The sample was subjected to the following chemical analyses and the results are:

Chemical Analysis					
A/A	Parameters	Results	Units	Method of Analysis	Limits
1.	Acidity (as oleic acid)	0.20	%	E.U. 2568/91/ II	max 0.80
2.	Peroxide value	4.7	meq O ₂ /Kg	E.U. 2568/91 /III	max 20.0
3.	K270	0.152	-	E.U. 2568/91/ IX	max 0.22
4.	K232	1.908	-	E.U. 2568/91/ IX	max 2.50
5.	DK	-0.003	-	E.U. 2568/91/ IX	max 0.01
6.	Waxes (C42, C44,C46)	16	mg/Kg	E.U. 2568/91/ XX	≤ 250

Nutrition Facts				
	Parameters	Units	Results	Method of Analysis
1.	Energy	kcal/100 gr	884	Calculated
2.	Energy	KJ/100 gr	3698	Calculated

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3.	Total Fats	gr/100 gr	100	Sohxlet/Gravimetric
3.1	Saturated	gr/100 gr	15.5	AOAC 996.06
3.2	Unsaturated	gr/100 gr	76.4	AOAC 996.06
3.3	Polyunsaturated	gr/100 gr	8.1	AOAC 996.06
4.	Proteins	gr/100 gr	0,0	Kjeldahl
5.	Total carbohydrate	gr/100 gr	0,0	Calculated
5.1	Total Sugars	gr/100 gr	0,0	AOAC 982.14
5.2	Fibre	gr/100 gr	0,0	AOAC 2009.01
6.	Sodium (Na)	gr/100 gr	0,0	ICP-OES

Determination of Fatty Acids Methyl Esters (FAME)

A/A	Parameters	Units	Results	Method of Analysis
1.	C14:0 (Myristic acid)	%	0.01	E.U. 2568/91/XA-XB
2.	C16:0 (Palmitic acid)	%	12.72	
3.	C16:1 (Palmitoleic acid)	%	1.10	
4.	C17:0 (Heptadecanoic acid)	%	0.04	
5.	C17:1 (Heptadecanoic acid)	%	0.07	
6.	C18:0 (Stearic acid)	%	2.14	
7.	C18:1 (Oleic acid)	%	74.51	
8.	C18:2 (Linolenic acid)	%	7.72	
9.	C18:3 (Linolenic acid)	%	0.73	
10.	C20:0 (Arachidic acid)	%	0.42	
11.	C20:1 (Eicosene acid)	%	0.35	
12.	C22:0 (Behenic acid)	%	0.12	
13.	C22:1 (Erucic acid)	%	< 0.01	
14.	C24:0 (Eicosatetraenoic acid)	%	0.07	
15.	C18:1 trans	%	0.01	
16.	C18:2 trans και C18:3 trans	%	0.01	

Conclusion: The sample is extra virgin olive oil. The limits are from the extra virgin olive oil.


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