



6
No. of Certificate 044



"IOC Recognition Type B
01/12/22-30/11/23"



"Associate Analyst Member"

TEST REPORT

Client	KASELL SA
Client's address	8ο ΧΛΜ ΕΟ ΜΟΛΑΩΝ ΜΟΝΕΜΒΑΣΙΑΣ ΣΥΚΕΑ
Sample description	ΕΛΑΙΟΛΑΔΟ/OLIVE OIL
Sampling	As stated by client: CLIENT
Date of sample receipt	03/03/2026
Date of Import	03/03/2026
Sample code	2026-16712
Type of analysis	Chemical Analysis

The results of this report are valid only for the analyzed samples.

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For any information please contact the commercial department.

Results

Sample Code **2026-16712**
Period of Analysis **03/03/2026 - 03/03/2026**
Client's Declaration **TANK 9**
Sample condition upon receipt **Acceptable**

Parameter	Units	Result	Reporting limit	Accept. lev.	Uncertainty at the accept. level	Method
Acidity % as Oleic Acid	%	0,27	0,03	0,80		COI/T.20/Doc.34
Oil specific extinction K270		0,128		0,22		COI/T.20/Doc.19
Oil specific extinction K232		1,696		2,50		COI/T.20/Doc.19
Delta-K (ΔK)		-0,005		0,01		COI/T.20/Doc.19
Peroxide Value	mEqO ₂ /Kg	8,04	0,3	20		COI/T.20/Doc.35

*** Outside of the Scope of Accreditation.**

< L.O.Q.: Not determined at the reporting limit of the method.

The time of retention of the Sub-sample is two (2) months from the date of the issuing of the present certificate, unless otherwise instructed by the client. This refers only to samples which can be kept during this period of time in appropriate conditions.

Panagiotis. Konstantinou, Chemist



Head of Olive Oil & Fats Analysis Lab