



CERTIFICATE OF ANALYSIS no: P-126134

Date of issue: 19/8/2025

CUSTOMER: KLEOS FOODS

PHONE : 6949828913

MULTICHROM.LAB CODE No : P-126134

Date of analysis (from): 13/8/2025

COMMODITY ACCORDING TO

CUSTOMER: EXTRA VIRGIN OLIVE OIL

(to): 19/8/2025

RECEIVING DATE: 13/8/2025

SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

DATA: 250725

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,23	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev. 5/2019	-	-	-
K268		-	0,164	≤ 0,22
K232		-	1,930	≤ 2,50
DK		-	-0,008	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Rev. 1/2017	meqO ₂ /kg	6,9	≤20,0
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 ^a	mg/kg	296	-


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.

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