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## CERTIFICATE OF ANALYSIS no: P-131098


Date of issue: 26/01/2026

<b>CUSTOMER:</b> KANAKIS ILIAS S.A.	<b>PHONE :</b> 27230-41601
<b>MULTICHROM.LAB CODE No :</b> P-131098	<b>Date of analysis (from):</b> 26/01/2026
<b>COMMODITY ACCORDING TO</b>	<b>(to):</b> 26/01/2026
<b>CUSTOMER:</b> EXTRA VIRGIN OLIVE OIL	<b>SAMPLE CONDITION:</b> NORMAL
<b>RECEIVING DATE:</b> 26/01/2026	<b>SAMPLING BY:</b> CUSTOMER
<b>SEALS:</b> None	
<b>DATA:</b> LOT NUMBER 0126-926	

### RESULTS

Determination	Method	Unit	Result	Limit <sup>1</sup>
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,30	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Re v.5/2019	-	-	-
K268		-	0,130	≤ 0,22
K232		-	1.900	≤ 2,50
DK		-	-0,002	≤ 0,01

  
Dimitrios Salivaras  
Laboratory Supervisor

  
Emmanuel Salivaras, M.Sc.  
Laboratory General Manager



## CERTIFICATE OF ANALYSIS no: P-131114

Date of issue: 04/02/2026

CUSTOMER: KANAKIS ILIAS S.A.

PHONE : 27230-41601

MULTICHROM.LAB CODE No : P-131114

Date of analysis (from): 02/02/2026

CUSTOMER: EXTRA VIRGIN OLIVE OIL

(to): 04/02/2026

RECEIVING DATE: 02/02/2026


SAMPLE CONDITION: NORMAL

SEALS: None

SAMPLING BY: CUSTOMER

### RESULTS

Determination	Method	Unit	Result	Limit <sup>1</sup>
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 <sup>a</sup>	mg/kg	529	-
Hydroxytyrosol (3,4 DHPEA)			31	-
Tyrosol (p-HPEA)			28	-
Dialdehydic form of Decarboxymethyl Oleuropein aglycon (3,4 DHPEA-EDA or oleacin)			91	-
Dialdehydic form of Decarboxymethyl ligstroside aglycon (p, HPEA-EDA or oleocanthal)			74	-
Lignans			30	-
Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			140	-
Ligstroside aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			36	-
Hydroxytyrosol ant its derivatives for health claim Regulation EU 432/2012		mg/20g	8	≥ 5

  
Dimitrios Salivaras  
Laboratory Supervisor

  
Emmanuel Salivaras, M.Sc.  
Laboratory General Manager

<sup>a</sup> Method outside the scope of accreditation.

The above results concern only the sample we examined.  
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n.d. - not detected.

<sup>1</sup>Limits according to: Reg.EU 432/2012 as in force today,



Papulia-pilos-messinia-GREECE 24001

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EMAIL:office@oliveoil-kanakis.gr

WEBSITE:oliveoil-kanakis.gr

## Specification of product

### **1.1. Description of the product**

EXTRA VIRGIN OLIVE OIL "FRESH "  
UNFILTERED | (KORONEIKI VARIETY)

### **1.2 Information about the product**

**1.2.1 Acidity** ≤ 0,3 %

**1.2.2 Shelf life**

Expiry Date: 18 months upon the bottling.

**1.2.3 Storing conditions:**

Ambient temperature. Keep in cool and dry place.

### **Product description – Flavour Profile**

DESCRIPTION	RESULT
FRUITY	5.5
BITTER	4.1
PUNGENT	4.2
DEFECTS	0

**RESULTS:** BASED ON THE DETERMINED PARAMETERS,THE PRESENT SAMPLE OF OLIVE OIL MEET THE SPECIFICATIONS OF EXTRA VIRGIN OLIVE OIL,ACCORDING TO EUROPEAN REGULATION 2568/91 AND FOLLOWING AMENDMENTS.

# KANAKIS

Family

Papulia-pilos-messinia-GREECE 24001

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## 2. Origin of the product: GREECE

## 3. Declaration

- No Preservatives, Natural Product Of Mediterranean Diet.
- Rich in Flavor and Exceptional Aroma.
- Harvest Period : From the Beginning of November until the middle of November .(Maximum Harvest Period 1st to 10th November)
- Harvest Technique:Olive Oil Superior Category obtained directly from Olives & Solely by mechanical means.
- Cold Extraction 25°C

### 3.1. Food Allergen

The product doesn't contain any allergen according to EU Directives No. 13/2000 and No. 89/2003.

### 3.2. Labeling and Traceability of Genetically Modified Organisms according to (EG) No. 1829/2003 and (EG) No. 1830/2003

The product doesn't contain any Genetically Modified Material.

### 3.3. Extra Virgin Olive Oil is a product suitable for Human Consumption.

### 3.4. All the materials that are used are in conformity with the applicable requirements.

## CHEMICAL DEPARTMENT

Kanakis Ilias Partnership  
Production & Packaging of Extra Virgin Olive Oil  
Trading of agricultural products  
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