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CERTIFICATE OF ANALYSIS no: P-131097

Date of issue: 26/01/2026

CUSTOMER: KANAKIS ILIAS S.A.

PHONE : 27230-41601

MULTICHROM.LAB CODE No : P-131097

Date of analysis (from): 26/01/2026

COMMODITY ACCORDING TO

(to): 26/01/2026

CUSTOMER: EXTRA VIRGIN OLIVE OIL

RECEIVING DATE: 26/01/2026

SAMPLE CONDITION: NORMAL


SEALS: None


SAMPLING BY: CUSTOMER

DATA: LOT NUMBER 0126-226

RESULTS

Determination	Method	Unit	Result	Limit*
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,25	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev. 5/2019	-	-	-
K268		-	0,120	≤ 0,22
K232		-	1.750	≤ 2,50
DK		-	-0,002	≤ 0,01


Dimitrios Salivaras
Laboratory Supervisor


Emmanuel Salivaras, M.Sc.
Laboratory General Manager



CERTIFICATE OF ANALYSIS no: P-131113

Date of issue: 04/02/2026

CUSTOMER: KANAKIS ILIAS S.A.

PHONE : 27230-41601

MULTICHROM.LAB CODE No : P-131113

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 ¹
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017 ^a	mg/kg	536	-
Hydroxytyrosol (3,4 DHPEA)			32	-
Tyrosol (p-HPEA)			29	-
Dialdehydic form of Decarboxymethyl Oleuropein aglicon (3,4 DHPEA-EDA or oleacin)			93	-
Dialdehydic form of Decarboxymethyl ligstroside aglicon (p, HPEA-EDA or oleocanthal)			75	-
Lignans			33	-
Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			146	-
Ligstroside aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			38	-
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

^a Method outside the scope of accreditation.

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

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



Papulia-pilos-messinia-GREECE 24001

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Specification of product

1.1. Description of the product

EXTRA VIRGIN OLIVE OIL BIO "LA P'TITE OLIVE "
PRODUCT OF ORGANIC FARMING / UNFILTERED (KORONEIKI VARIETY).

1.2 Information about the product

1.2.1 Product solely derived from Organic Production .

High Polyphenol **unfiltered** extra Virgin olive oil , less than **0.3** acidity at the time of bottling. Produced by " KANAKIS " FAMILY who chosen the KORONEIKI olive variety and the organic farming of their olive groves at papulia Messinia. That care of KANAKIS olive groves ,rewards us with a luscious green color with unusually high content of polyphenols ,which is well - known for the health benefits of olive oil.

1.2.2. Acidity $\leq 0,3$ %

1.2.3 Shelf life

Expiry Date: 18 months upon the bottling .

1.2.4 Storing conditions

Ambient temperature. Keep in a cool and dry place.

Product description – Flavour Profile

DESCRIPTION	RESULT
FRUITY	5.8
BITTER	4.2
PUNGENT	4.3
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

TEL:00302723041601

EMAIL:office@oliveoil-kanakis.gr

WEBSITE:oliveoil-kanakis.gr

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 end of November .(Maximum Harvest Period 1st to 20th November)

-Harvest Technique:Olive Oil Superior Category obtained directly from Olives & extracted Solely by mechanical means.

The olives collect by hand when they are still green and grind them within 5 to 7 hours in our "KANAKIS" olive mill .

-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
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Trading of agricultural products
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