



Papulia-pilos-messinia-GREECE 24001

TEL:00302723041601

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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CERTIFICATE OF ANALYSIS no: P-131098

Date of issue: 26/01/2026

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

RESULTS

Determination	Method	Unit	Result	Limit ¹
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/Rev.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