

KANAKIS

Family

Papulia-pilos-messinia-GREECE 24001

TEL:00302723041601

EMAIL:office@oliveoil-kanakis.gr

WEBSITE:oliveoil-kanakis.gr

Specification of product

1. Description of the product

EXTRA VIRGIN OLIVE OIL , ORGANIC
PRODUCT OF ORGANIC FARMING
(KORONEIKI VARIETY)

1.2 Information about the product

1.2.1 Acidity $\leq 0,5 \%$

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	5.3
BITTER	4.2
PUNGENT	4.5
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.

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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 October until the middle of January .
- 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 Hops Partnership
Production & Packaging of Extra Virgin Olive Oil
Trading of agricultural products
Papulia Messinia GREECE 24001
Tel: 0030 2723041601 Fax: 0030 2723028404
E-mail: office@oliveoil-kanakis.gr
Website: www.oliveoil-kanakis.gr
VAT: EL 099885439



CERTIFICATE OF ANALYSIS no: P-131089

Date of issue: 28/01/2026

CUSTOMER: KANAKIS ILIAS S.A.

PHONE : 27230-41601

MULTICHROM.LAB CODE No : P-131089

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

CUSTOMER: EXTRA VIRGIN OLIVE OIL

(to): 28/01/2026

RECEIVING DATE: 26/01/2026


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	538	-
Hydroxytyrosol (3,4 DHPEA)			31	-
Tyrosol (p-HPEA)			27	-
Dialdehydic form of Decarboxymethyl Oleuropein aglicon (3,4 DHPEA-EDA or oleacin)			94	-
Dialdehydic form of Decarboxymethyl ligstroside aglicon (p, HPEA-EDA or oleocanthal)			76	-
Lignans			32	-
Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			144	-
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

^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.



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Branch Office: George Vasilakis str. 143 and Diomede, 71410 Herakleion, Crete Greece, tel. +30 2810260736 e-mail: labcrete@multichromlab.com


CERTIFICATE OF ANALYSIS no: P-131096

Date of issue: 26/01/2026

CUSTOMER: KANAKIS ILIAS S.A.	PHONE : 27230-41601
MULTICHROM.LAB CODE No : P-131096	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 0126-826	

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,45	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev. 5/2019	-	-	-
K268		-	0,115	≤ 0,22
K232		-	1.870	≤ 2,50
DK		-	-0,002	≤ 0,01


Dimitrios Salivaras
Laboratory Supervisor


Emmanuel Salivaras, M.Sc.
Laboratory General Manager

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

¹Limits according to: EU 2104/2022 as in force today,



Tests
certification no. 632-5



CERTIFICATE OF ANALYSIS no: P-131068

Date of issue: 22/01/2026

CUSTOMER: KANAKIS ILIAS S.A.

PHONE : 27230-41601

MULTICHROM.LAB CODE No : P-131068

Date of analysis (from): 20/01/2026

COMMODITY ACCORDING TO

CUSTOMER: EXTRA VIRGIN OLIVE OIL

(to): 22/01/2026

RECEIVING DATE: 20/01/2026

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	514	-
Hydroxytyrosol (3,4 DHPEA)			29	-
Tyrosol (p-HPEA)			24	-
Dialdehydic form of Decarboxymethyl Oleuropein aglicon (3,4 DHPEA-EDA or oleacin)			91	-
Dialdehydic form of Decarboxymethyl ligstroside aglicon (p, HPEA-EDA or oleocanthal)			79	-
Lignans			29	-
Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			138	-
Ligstroside aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			31	-
Hydroxytyrosol ant its derivatives for health claim Regulation EU 432/2012		mg/20g	8	≥ 5


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CERTIFICATE OF ANALYSIS no: P-131095

Date of issue: 26/01/2026

CUSTOMER: KANAKIS ILIAS S.A.	PHONE : 27230-41601
MULTICHROM.LAB CODE No : P-131095	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 0126-026	

RESULTS

Determination	Method	Unit	Result	Limit ¹
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,42	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Re v.5/2019	-	-	-
K268		-	0,113	≤ 0,22
K232		-	1.850	≤ 2,50
DK		-	-0,002	≤ 0,01


Dimítrios Salivaras
Laboratory Supervisor


Emmanuel Salivaras, M.Sc.
Laboratory General Manager

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