

**TEST REPORT**



Tests  
Certificate no.:809 01-12-20 to 30-11-21

Athens, 21/12/2020

No. Report: 887.SE-513/20

Issued by:

**SEVITEL Organoleptic Assessment Laboratory**

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Customer (Name and Address):

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|   |   |
|---|---|
| Date of sampling:   | 20-10-2020  |
| Additional sampling info:   | The sample was presented by the customer and in his application were referred<br>a) the sample code : -<br>b) the production region: <b>Ag. Mathaios</b><br>c) the crop year: <b>2020</b><br>d) the variety of olive: <b>Lianolia</b> |
| Delivery date:  | 10-12-2020  |
| Observations (comments) concerning the situation of the sample upon receipt:    | Normal, in a full, sealed, opaque glass bottle  |
| Sample category (by customer declaration):                                      | -   |
| Sample Brand Name (according to labelling indications only for packed samples): | OLITHEA Corfu   |
| Packaging:  | Bottle of 500ml   |
| Indications on packaging:   | OLITHEA Corfu<br>30/5/2022, Barcode 52140013040100  |
| Testing date:   | 19/12/2020  |

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**SAMPLE TESTING RESULTS**

| TYPE OF TEST<br>Measurement Units   | METHOD                            | RESULTS                              | CVR% (Robust<br>coefficient of variation<br>must be ≤20,0) |
|---|-----------------------------------|--------------------------------------|--|
| <b>Organoleptic assessment</b><br>Median of fruity Mf<br>Median of defect Md<br>Median of bitter Mb<br>Median of pungent Mp | R(EEC) No 2568/91<br>Annex<br>XII | Mf=5,2<br>Md=0,0<br>Mb=3,0<br>Mp=4,0 | 1,91<br>-<br>-<br>-  |
| <b>Classification of sample*</b> (with regard to the organoleptic assessment, according to Annex I of R(EEC) No.2568/91)    |                                   | <b>EXTRA VIRGIN OLIVE OIL</b>        |  |

**\*REGULATION (EEC) 2568/91, ANNEX XII, PARAGRAPH 9.4.** The oil is graded by comparing the median of the defects (Md) and the median of the fruity attribute (Mf) with the reference ranges given below. The error of the method has been taken into account when establishing the limits of these ranges, which are therefore considered to be absolute.

- ➔ **Extra virgin olive oil:** Mf>0,0 and Md=0,0
- ➔ **Virgin olive oil:** Mf>0,0 and 0,0<Md≤3,5
- ➔ **Lampante olive oil:** Md>3,5 or Mf=0,0 and Md≤3,5

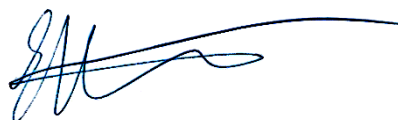
**Optional terminology for labelling purposes** (only for the category extra virgin olive oil):

 fruitiness, green or ripe fruitiness,  
 robust-medium- delicate  
 fruitiness-bitter-pungent-green or  
 ripe fruitiness, well balanced, mild

The assessed sample complies with the definitions and ranges corresponding to the following adjectives according to the intensity and perception of the attributes:

 Medium fruitiness  
 Delicate bitter  
 Medium pungent  
 Well balanced

**Technical Manager & Panel Supervisor**


**E. CHRISTOPOULOU**

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