CHEMICAL ANALYSIS LABORATORY
MICHALIS PENTOGENNIS
CR. THERMIOTI, MYTILENE
☎ +30 6946476869
✉ pentogmi@otenet.gr

CERTIFICATE OF ANALYSIS

Sample Code: E9242
Date: 17.02.26

Customer: Social Cooperative Enterprise HOME FOR ALL
Receiving Date : 16.02.26
Sampling: As stated by client
Sample description: Organic Extra Virgin Olive Oil
Data:

RESULTS

Quality Parameters		Units	Result	Limit
Acidity*		%	0.35	Max 0.8
Absorbance in UV*	K_{232nm}	$K^{1\%}_{1cm}$	1.72	Max 2.50
	K_{270nm}	$K^{1\%}_{1cm}$	0.11	Max 0.22
	DK	$K^{1\%}_{1cm}$	0.00	Max 0.01
Peroxide Value*		meq O_2/kg	6.0	Max 20

*Methods of analysis: Regulation European Union 2568/91 and/or IOOC Trade Standards (except otherwise stated)

Please note: The above data are within limits of E.U. regulation 2568/91 (and following amendments) and International Olive Oil Council Standards for Extra Virgin Olive Oil.

For the laboratory

M. Pentogennis
Chemist MSc.

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EVALUATION OF ORGANOLEPTICS

Date: 19.02.2026

Customer: Social Cooperative Enterprise HOME FOR ALL
Receiving Date : 16.02.2026
Sampling: As stated by client
Sample description: Organic Extra Virgin Olive Oil
Data:

Personal Evaluation:

RESULT

Quality Parameters		Result	Limit Extra Virgin Olive Oil
Organoleptic evaluation	Median defect Md	0.0	Md = 0.0
	Fruity median Mf	4.6	Mf > 0.0
	Bitter median Mb	3.2	
	Pungent median Mp	4.1	

Please note:

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CERTIFICATE OF ANALYSIS

Sample Code: E9307
Date: 05.03.26

Customer: Social Cooperative Enterprise HOME FOR ALL
Receiving Date : 26.02.26
Sampling: As stated by client
Sample description: Organic Extra Virgin Olive Oil
Data: Sample Catsacoulis S.A.

RESULTS

Determination Method (COI/T.20/Doc.No.29/Rev.2/Method 2)	Units	Result	Limit
Total Polyphenols	mg/kg	**470.9**	-
Hydroxytyrosol	mg/kg	**17.1**	-
Tyrosol	mg/kg	**15.5**	-
Vanillic acid	mg/kg	**0.5**	-
Vanillin	mg/kg	**0.1**	-
p-Coumaric acid	mg/kg	**0.1**	-
Hydroxytyrosol acetate	mg/kg	**5.7**	-
Ferulic acid	mg/kg	**0.20**	-
DDOA[a]	mg/kg	**60.5**	-
Isomer of AOA[c]	mg/kg	**33.2**	-
DDLA[b]	mg/kg	**86.3**	-
Pinoresinol	mg/kg	**3.9**	-
Cinnamic acid +1-Acetoxypinoresinol	mg/kg	**51.7**	-
Luteolin	mg/kg	**1.35**	-
AOA[c]	mg/kg	**149.0**	-
Apigenin	mg/kg	**0.24**	-
AOL[d]	mg/kg	**45.5**	-
Hydroxytyrosol, Tyrosol and their derivatives [e]	mg/20g	**8.3**	E[2] 5.0

[2]Regulation 432/2012 of E.U. (M: Max, E: Min)
[a]dialdehydic form decarboxymethyl oleuropein aglycon, [b]dialdehydic form decarboxymethyl ligstroside aglycon, [c]aldehydic form oleuropein aglycon, [d]aldehydic form ligstroside aglycon, [e]Sum of Hydroxytyrosol, Tyrosol, Hydroxytyrosol acetate, DDOA, Isomer of AOA, DDLA, AOA, AOL.

Notes:

For the laboratory

M. Pentogennis
Chemist MSc.