

**International Olive Council** Recognized laboratory physico-chemical testing - Type B

01/12/2024 - 30/11/2025

Date of issue: 13/2/2025

(to): 13/2/2025

Head Office: Sfakion str. 50, 12131 Peristeri - Athens Greece tel. +30 2105910620 fax. +30 2105311580 e-mail: info@multichromlab.com 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-121299

**CUSTOMER: SUN GROVE FOODS INC** PHONE: 28210-33302

MULTICHROM.LAB CODE No: P-121299 Date of analysis (from): 11/2/2025

**COMMODITY ACCORDING TO** 

**RECEIVING DATE: 11/2/2025 SAMPLE CONDITION: NORMAL** 

SEALS: None **SAMPLING BY: CUSTOMER** 

**DATA: SAMPLE KALAMATA EVOO** 

**CUSTOMER: EXTRA VIRGIN OLIVE OIL** 

## **RESULTS**

Registration number: 7833701000

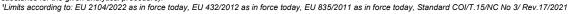
Determination	LoD	LoQ	Method	Unit	Result	Limit <sup>1</sup>
Free fatty acid content (as oleic acid)			COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,37	≤ 0,80
K Coefficients			COI/T.20/DOC.19/Re v.5/2019	-	-	-
K268				-	0,179	≤ 0,22
K232				-	1,852	≤ 2,50
DK				-	-0,003	≤ 0,01
Peroxide Value			COI/T.20/DOC.35/Re v.1/2017	meqO <sub>2</sub> /kg	9,7	≤20,0
Total Halogenated Volatile Solvents		0,01	2568/91ª	mg/kg	<0,01	≤ 0,2
ΔΕCN42			COI/T.20/Doc.No.20/ Rev.4/2017 as in force	-	0,11	≤ 0,20
Stigmastadienes		0,01	COI/T.20/Doc. No 16/Rev. 2 2017 <sup>a</sup>	mg/kg	0,02	≤ 0,05
1,2-Diglycerides (Dag's)			COI/T.20/Doc. No 32 2013a	%	86	-
Biophenols (as tyrosol)			COI/T.20/Doc. No 29/ Rev 1 2017 <sup>a</sup>	mg/kg	372	-
Hydroxytyrosol (3,4 DHPEA)					11	-
Tyrosol (p-HPEA)					7	-
Dialdehydic form of Decarboxymethyl Oleuropein aglicon (3,4 DHPEA-EDA or oleacin)					53	-
Dialdehydic form of Decarboxymethyl ligstroside aglicon (p, HPEA-EDA or oleocanthal)					57	-
Lignans					34	-

<sup>&</sup>lt;sup>a</sup> Method outside the scope of accreditation. Compound outside the scope of accreditation.

The above results concern only the sample we examined.

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## **RESULTS**

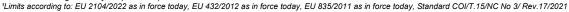
Determination	LoD	LoQ	Method	Unit	Result	Limit¹
Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)					69	-
Ligstroside aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)					24	-
Hydroxytyrosol ant its derivatives for health claim Regulation EU 432/2012				mg/20g	4,4	≥ 5
Pyropheophytins (of total Pheophytins) (PPP)		0,1	ISO 29841:2009 <sup>a</sup>	%	0.5	-
Ethylesters of Fatty Acids	1	2	COI/T.20/Doc. 28 - 2009	mg/kg	5	≤ 35
Fatty Acid Composition			COI/T.20/DOC. 33/Rev. 1 – 2017	%	-	-
C14:0 (Myristic)					0,01	≤ 0,03
C16:0 (Palmitic)					11,23	7,00-20,00
C16:1 (Palmitoleic)					0,96	0,30-3,50
C17:0 (Heptadecanoic)					0,04	≤ 0,40
C17:1 (Heptadecenoic)					0,06	≤ 0,60
C18:0 (Stearic)					3,18	0,50-5,00
C18:1 (Oleic) (ω9)					73,81	55,00-85,00
C18:2 (Linoleic) (ω6)					7,48	2,50-21,00
C18:3 (Linolenic) (ω3)					0,69	≤ 1,00
C20:0 (Arachidic)					0,49	≤ 0,60
C20:1 (Eicosenoic)					0,28	≤ 0,50
C22:0 (Behenic)					0,14	≤ 0,20
C22:1 (Erucic) (ω9)					<0,01	-
C24:0 (Lignoceric)					0,07	≤ 0,20
trans C18:1					0,01	≤ 0,05

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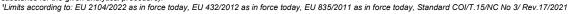
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## **RESULTS**

Determination	LoD	LoQ	Method	Unit	Result	Limit <sup>1</sup>
trans C18:2 + trans C18:3					0,01	≤ 0,05
Sterols			COI/T.20/Doc.no.26/ Rev.5/2020 as in force	mg/kgr	1332	≥ 1000
Cholesterol				%	0,3	≤ 0,5
Brasicasterol				%	<0,1	≤ 0,1
24-methylcholesterol				%	0,4	-
Campesterol (Campes.)				%	3,3	≤ 4,0
Campestanol				%	0,1	- -
Stigmasterol				%	0,5	< Campes.
d7-campestanol				%	0,0	<u>-</u>
d5,23stigm/dienol				%	0,0	-
Clerosterol				%	1,0	-
3-sitosterol				%	72,4	-
Sitostanol				%	0,2	-
d5-avenasterol				%	19,2	-
d5,24-stigm/dienol				%	0,8	-
d7-stigmastenol				%	0,2	≤ 0,5
d7-avenasterol				%	0,5	-
Erythrodiol				%	2,4	-
Jvaol				%	0,1	-
Erythrodiol+uvaol				%	2,5	≤ 4,5
Total b-sitosterol				%	94,6	≥ 93,0
Waxes (C42+C44+C46)			COI/T.20/DOC.28/Re v.3/2022 as in force	mg/kgr	28	≤ 150
Polycyclic Aromatic Hydrocarbons			Internal (GC/MS) <sup>a</sup>	μg/kg	-	-
Benzo(a)anthracene	0,2	0,5			<0.5	-
Chrysene	0,2	0,5			0.72	-

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Dimitrios Salivaras Laboratory Supervisor

Emmanuel Salivaras, M.Sc. Laboratory General Manager

