

ΕΚΘΕΣΗ ΔΟΚΙΜΗΣ

ΣΤΟΙΧΕΙΑ ΠΕΛΑΤΗ
EMINEMS OLIVE OIL PRODUCE
SELIMIYE MAH. AKDENIZ No22 IC KAPI No1MILAS MUGLA,
ΣΤΟΙΧΕΙΑ ΔΕΙΓΜΑΤΟΣ

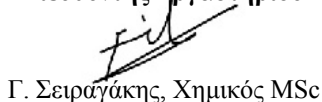
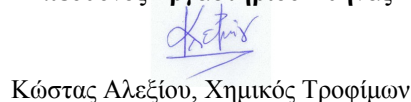
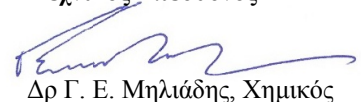
Κωδικός : **4742-GR01074066-25** Αρ. Εντολής : **197855**
Κατηγορία : **Fats & Oils**
Επισημάνση : **ORO DI MILES MEMECIK VARIETY TUVLAYE**

Αρ. Πιστοποιητικού : **4742-GR01074066-25-02**
Αρ. Αντιγράφου : **1**
Ημ/νία Παραλαβής Δείγμ. : **30/01/2025**
Ημ/νία Έναρξης Ανάλυσης : **30/1/2025**
Ημ/νία Ολοκ/σης Ανάλυσης : **31/1/2025**
ΣΤΟΙΧΕΙΑ ΔΕΙΓΜΑΤΟΛΗΨΙΑΣ

Λήψη από : *Πελάτης (Client)*
Κατάσταση : *Αποδεκτή (Acceptable)*
Συσκευασία : *Περίεκτης (container) > 100g*
Συντήρηση : *Ψυγείο (Refrigerator)*

ΑΠΟΤΕΛΕΣΜΑΤΑ

Παράμετροι Ανάλυσης	Αποτέλεσμα	Μονάδες Μέτρησης	Όριο Ανίχνευσης (DL)	Μέθοδος	Σχόλιο	Όρια
Αιθυλεστέρες - (Αλκυλεστέρες)	<DL	mg/Kg	2.5	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 35.0
Αριθμός Υπεροξειδίων	4.4	mEq O2/kg	0.31	Εσωτερική μέθοδος (O 1023A), βασισμένη στο American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0
Οξύτητα	0.18	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997		< 0.80
Ειδικός Συντελεστής Απορρόφησης (ΔΚ)	-0.009	-	-	Καν. EOK 2568/91		< 0.010
Συντελεστής Απορρόφησης για λ=232 nm (K 232)	1.86	-	-	Καν. EOK 2568/91		< 2.500
Συντελεστής Απορρόφησης για λ=270 nm (K 270)	0.182	-	-	Καν. EOK 2568/91		< 0.220

Διευθυντής Εργαστηρίου

Γ. Σεिरαγάκης, Χημικός MSc
Υπεύθυνος Εργαστηρίου Αθηνάς

Κώστας Αλεξίου, Χημικός Τροφίμων
Τεχνικός Υπεύθυνος

Δρ Γ. Ε. Μηλιάδης, Χημικός

VIRGIN OLIVE OIL SENSORY ANALYSIS REPORT

CUSTOMER DETAILS

Name: **Eminems Olive Oil Produce**
Address: **Ekindere MAH, Merkez Cd. NO: 112, 48230 Milas/Muğla Türkiye**
Tel.: **+697 922 6475**
Email: **info@mykonosoliveoil tasting.com**
Sample Name: **Oro di Milas LOT 20250112K**

OLIVE OIL SAMPLE DETAILS

Sample Code: **2501-012**
Received Date: **14.01.2025**
Submission Conditions: **dark glass bottle, 500 ml**
Analysis Date: **15.01.2025**

OLIVE OIL SENSORY ANALYSIS

Attribute intensity values are rated between zero and ten.

Median values are reported for defects, fruitiness, bitterness and pungency.

Defects: **0.0**

Fruity: **5.6**

Bitter: **3.6**

Pungent: **4.4**

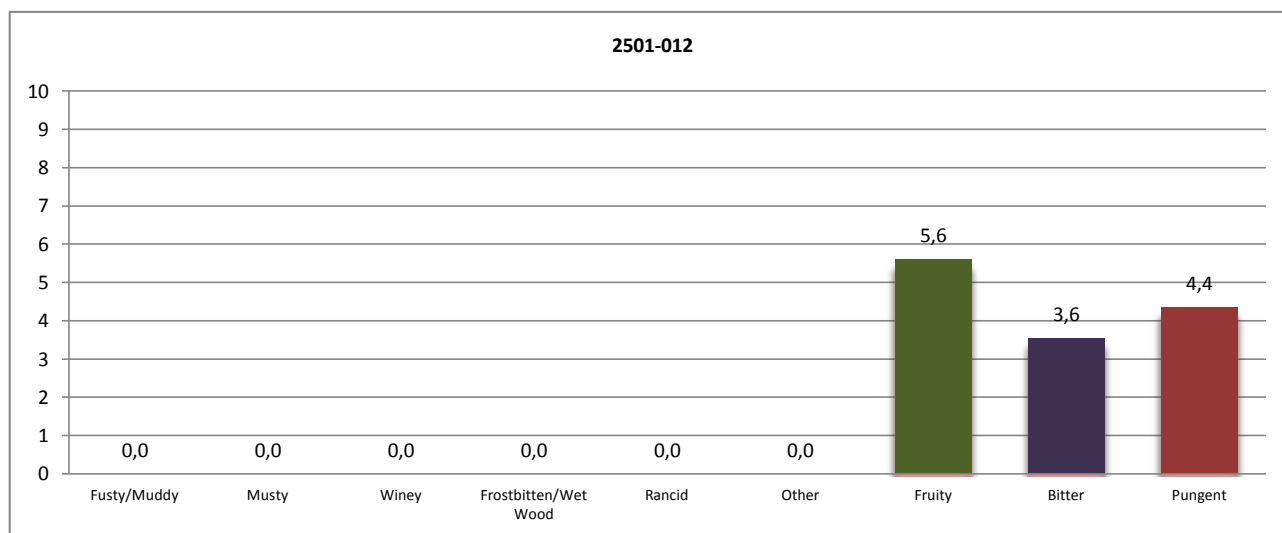
Grade¹: **Extra Virgin Olive Oil**

Intensity of Attributes:

Medium fruitiness

Medium bitterness

Medium pungency



Issue Date: **20.01.2025**

Dr. Vasilis Demopoulos
Director/Panel Leader

¹Grades of Olive Oil (median scores) according to Commission Delegated Regulation 2022/2104 and subsequent amendments

Defects = 0.0 and Intensity of Fruitiness > 0.0

Extra virgin

Defects ≤ 3.5 and Intensity of Fruitiness > 0.0

Virgin

Defects > 3.5 or Intensity of Fruitiness = 0.0 and Defects < 3.5

Lampante

.....End of Report.....

- The sensory analysis of virgin olive oil has been conducted according to the International Olive Council testing method COI/T.20/Doc. 15 and subsequent amendments.
- This virgin olive oil sensory evaluation report cannot be reproduced, except in full, without prior written permission of the laboratory.
- The results have NOT been obtained by subcontractors.

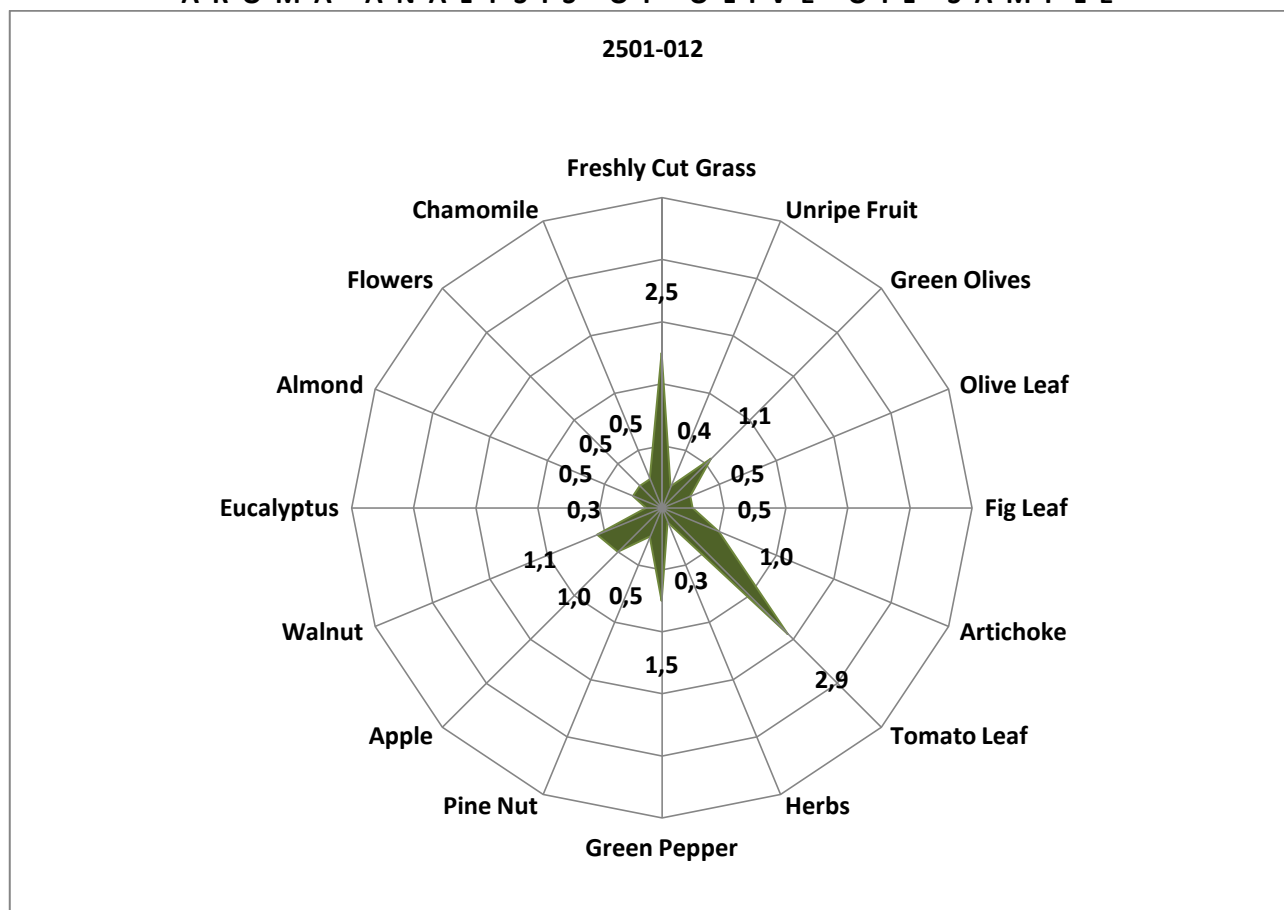
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AROMA ANALYSIS OF OLIVE OIL SAMPLE



Aroma descriptors and intensity as recognized by the Kalamata Olive Oil Taste Panel

Issue Date: [20.01.2025](#)

Please do not hesitate to contact us if you have further inquiries.

Dr. Vasilis Demopoulos
 Laboratory Director/Panel Leader