

CERTIFICATE OF ANALYSIS: 23799

Personal Data

Company: KRETA FOOD LTD
First Name last Name: Michalis Stratigakis
Address: Galatas N. Kydonias 73100, Chania
Tel: +302821033302
email: info@kretafood.com

Sample Data

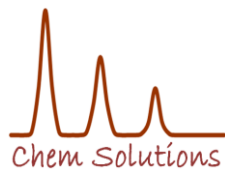
Sample: Extra Virgin Olive Oil
Sample Code: 23799
Date of Receipt: 12/11/2025
Date of Analysis: 12/11/2025
Condition of Sample: Acceptable
Sampling Responsible: Client
Description: Entelia Novelo 500 ml bottle

Determination	Units	Result	Limit ¹	Method of Analysis
Acidity	% w/w oleic acid	0.29	M 0.8	COI/T.20/Doc. No 34
Absorbance in UV				
K ₂₇₀	-	0.150	M 0.22	COI/T.20/Doc. No 19
K ₂₃₂	-	1.621	M 2.50	COI/T.20/Doc. No 19
ΔK	-	-0.003	M 0.01	COI/T.20/Doc. No 19
Peroxide Value	meq O ₂ /kg	6.6	M 20	COI/T.20/Doc. No 35
Fatty Acids Ethyl Esters	mg/kg	7.61	M 35	COI/T.20/Doc. No. 28
Organoleptic assessment				
Median of fruity (Mf)		5.1	Mf> 0,0	COI/T.20/Doc. No 15*
Median of defect (Md)		0.0	Md= 0,0	COI/T.20/Doc. No 15*
Median of bitter (Mb)		4.0		COI/T.20/Doc. No 15*
Median of pungent (Mp)		4.2		COI/T.20/Doc. No 15*
Total phenolic compounds	mg/Kg	490.0	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Hydroxytyrosol	mg/Kg	1.8	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Tyrosol	mg/Kg	3.4	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Vanillic acid	mg/Kg	0.4	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Vanillin	mg/Kg	0.2	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
p-Coumaric acid	mg/Kg	0.2	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Hydroxytyrosol acetate	mg/Kg	6.2	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Ferulic acid	mg/Kg	0.20	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
DDOA ^a	mg/Kg	71.3	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Isomer of AOA ^c	mg/Kg	19.7	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
DDLA ^b	mg/Kg	171.4	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Pinoresinol	mg/Kg	2.1	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Cinnamic acid + 1-Acetoxy-pinoresinol	mg/Kg	45.6	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Luteolin	mg/Kg	1.67	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
AOA ^c	mg/Kg	117.5	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Apigenin	mg/Kg	0.39	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
AOL ^d	mg/Kg	48.0	-	COI /T.20/Doc. No 29/Rev 2/METHOD 2*
Hydroxytyrosol, tyrosol and their derivatives^e	mg/20 gr	8.8	M ² 5.0	COI /T.20/Doc. No 29/Rev 2/METHOD 2*

¹ Analytical data within limits of E.U. regulations 2022/2104 & 2022/2105 for Extra Virgin Olive Oil as amended and valid.
(M: Maximum, m: minimum). ² EU Regulation 432/2012

^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.

Any reproduction of the results is strictly forbidden without the laboratory's permission. The results only refer to the sample as submitted by customer. *Tests outside the scope of accreditation.



CHEM SOLUTIONS

ANALYTICAL LABORATORIES

Kalimnou 5^A Moschato, Athens, 18345
Tel: +30 2111831992, e-mail: info@chemsolutions.gr, www.chemsolutions.gr



CHEMICAL TESTING
LABORATORY RECOGNIZED
BY THE IOC
1.12.2024- 30.11.2025
TYPE B & C



Testing
Cert. No 964

CERTIFICATE OF ANALYSIS: 23799

Personal Data

Company: KRETA FOOD LTD
First Name last Name: Michalis Stratigakis
Address: Galatas N. Kydonias 73100, Chania
Tel: +302821033302
email: info@kretafood.com

Sample Data

Sample: Extra Virgin Olive Oil
Sample Code: 23799
Date of Receipt: 12/11/2025
Date of Analysis: 12/11/2025
Condition of Sample: Acceptable
Sampling Responsible: Client
Description: Entelia Novelo 500 ml bottle

DATE OF ISSUE: 12/11/2025

On behalf of the laboratory



Michalis Tampakopoulos
Chemist, M.Sc.

End of the Report

Any reproduction of the results is strictly forbidden without the laboratory's permission. The results only refer to the sample as submitted by customer. *Tests outside the scope of accreditation.