



Certificate of Analysis



Climate neutral

Product
ClimatePartner.com/12637-1712-1003

Product Identity

Class	Extra Virgin Olive Oil
Packing - Volume	Tin 5 lt
Bar code	520 3099 000059
Process	Filtering
Origin	100% GREEK Extra Virgin Olive Oil
Olive variety	Manaki
Uses	General
Storage	Cool and dark place (max 30°C)

Legal status

EU Regulation 2568/1991 as revised by a) EU Regulation 769/2002
b) EU Regulation 1989/2003

Physical – Chemical Characteristics

Acidity % as oleic acid	0,44	(≤ 0,8)
Peroxide value (meq O ₂ / kg)	7,9	(≤ 20)
K ₂₆₈	0,13	(≤ 0,22)
K ₂₃₂	1,90	(≤ 2,50)
ΔK	-0,001	(≤ 0,01)

Color Deep dark green

Taste Average diffect value (Md) = 0
Average fruity value (Mf) > 0

Fatty acids composition, %

Myristic (C14:0)	0,01 (≤ 0,05)	Linolenic (C18:3) (ω3)	0,60 (≤ 0,9)
Palmitic acid (C16:0)	11,15 (7,5-20,0)	Arachidic (C20:0)	0,41 (≤ 0,6)
Palmitoleic acid (C16:1)	0,66 (0,3-3,5)	Eicosenoic (C20:1)	0,31 (≤ 0,4)
Heptadecanoic (C17:0)	0,08 (≤ 0,3)	Behenic (C22:0)	0,13 (≤ 0,2)
Heptadecenoic (C17:1)	0,10 (≤ 0,3)	Lignoceric (C24:0)	0,10 (≤ 0,2)
Stearic acid (C18:0)	2,87 (0,5-5,0)	Sum of trans – oleic	0,01 (≤ 0,05)
Oleic acid (C18:1)	71,20 (55,0-83,0)	Sum of trans – linoleic & linolenic	0,01 (≤ 0,05)



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CORINTH - HELLAS