BIOXHMIKH
ΜΙΚΡΟΒΙΟΛΟΓΙΚΑ & ΧΗΜΙΚΑ ΕΡΓΑΣΤΗΡΙΑ
ESYD Tests Cert. No. 689
Vinianis st, Lamia 35100, Greece - T: 2231069200 - F: 2231069451 - info@bioximiki.gr - www.bioximiki.gr

TEST REPORT

Client	**RAPTOU AGLAIA** FARMER
Client's address	PALAISTINIS 15, LARISA, GREECE
Sampling	By Client
Sampling / receipt date	25/11/25
Sample characterisation	**OLIVE OIL**
Sample description	**-**
Sample / Form code	**251125-003**
Sample condition upon receipt	Normal
Date of analysis	25/11/25 - 25/11/25

Parameter	Result	Method
Acidity (g oleic acid/100g)	0,34	International Olive Council COI/T.20/Doc. No. 34
Peroxide value (meq O_2/kg)	8,8	International Olive Council COI/T.20/Doc. No. 35
K_{232}	1,81	International Olive Council COI/T.20/Doc. No. 19
K_{270}	0,13	
Delta-K	0,00	

Lamia: 26/11/25

Marios Pitsaris
Managing Director

Quality characteristics according to **(EU) 2022/2104**								
	1.Extra Virgin olive oil	2. Virgin olive oil	3.Lampante olive oil	4. Refined olive oil	5. Olive oil composed of refined and virgin olive oils	6. Crude olive-pomace oil	7.Refined olive-pomace oil	8.Olive pomace oil
Acidity %	≤0,80	≤2,0	>2,0	≤0,30	≤1,00	-	≤0,30	≤1,00
Peroxide value (meq O_2/kg)	≤20,0	≤20,0	-	≤5,0	≤15,0	-	≤5,0	≤15,0
K_{232}	≤2,50	≤2,60	-	-	-	-	-	-
$K_{268/270}$	≤0,22	≤0,25	-	≤1,25	≤1,15	-	≤2,00	≤1,70
Delta-K	≤0,01	≤0,01	-	≤0,16	≤0,15	-	≤0,20	≤0,18

*Test not included in scope of accreditation by ISO 17025, ESYD Tests, Cert. No. 689
The results correspond only to the tested samples. Terms & Decision Rules: www.bioximiki.gr/t-c