

## **Food Allergens Laboratory** –

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## **TEST REPORT**

No. of Certificate 489

**CLIENT DETAILS** 

I. X. ΚΑΜΠΟΥΡΗΣ ΕΕ ||OLIVELAWON Λ ΜΑΡΑΘΩΝΟΣ 110, 15351, ΠΑΛΛΗΝΗ,

For the attention of:  $TY\PiO\PiOIH\Sigma H$  KAI  $\Delta IAKINH\Sigma H$   $E\Lambda AIO\Lambda A\Delta OY$  KAI

SAMPLE DETAILS

Code : 2031-GR01024837-22 Order No : 129154

Category : Fats & Oils

Description : from wild trees & botsikolia 2021-2022

Certificate No. : 2031-GR01024837-22-02

Issue No. : 2

Date Received : 17/01/2022 Start of Analysis : 17/01/2022

End of Analysis :

Date of Report : 18/01/2022

SAMPLING PROCESS DETAILS

Sampled by : Πελάτης (Client)

Condition : Αποδεκτή (Acceptable)

Packaging : Περιέκτης (container) >100g

Preservation : Ψυγείο (Refrigerator)

## **RESULTS**

Parameters of Analysis	Result	Units	DL	Method	Remark
Peroxide Value	6.2	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009	
Acidity	0.18	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997	
Special Absorption Coefficient (ΔK)	0.004	-	-	EEC Reg. 2568/91	
Absorption Coefficient for λ=232nm (K 232)	1.89	-	-	EEC Reg. 2568/91	
Absorption Coefficient for λ=270nm (K 270)	0.209±0.015	-	-	EEC Reg. 2568/91	



**Lab Director** 

**Athens Laboratory Supervisor** 

**Technical Manager** 

G. Siragakis, Chemist MSc

Kostas Alexiou, Food Chemist

Dr. G. E. Miliadis, Chemist

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