

## **CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: 87665-s**

**Date of issue:** 27/11/2020

**CUSTOMER:** AIOLOS- EINKAUFSGEMEINSCHAFT FUR FAIRES OLIVENOL

**PHONE:** +43 677 625 359

**MULTICHROM.LAB CODE No :** 87665

**Date of analysis (from):** 19/11/2020

**DECLARED COMMODITY:** EXTRA VIRGIN OLIVE OIL

**(to):** 27/11/2020

**RECEIVING DATE:** 19/11/2020

**SAMPLE CONDITION:** NORMAL

**SEALS:** None

**SAMPLING BY:** CUSTOMER

**DATA:** AIOLOS CLASSIC LOT 202010001 MHD JULI 2022

## **RESULTS**

Determination	Method	Unit	Result	Limit
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018 <sup>a</sup>	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			5,4	> 0
Bitter			3,8	-
Pungent			4,3	-

From the above characteristics and according to E.U. Reg. 2568/1991 appendix XI, the sample is classified in the category of Extra Virgin Olive Oil.

  
Dimitrios Salivaras  
Deputy Panel Leader

  
Emmanuel Salivaras, M.Sc.  
Panel Leader

## **CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: 87664-s**

**Date of issue:** 27/11/2020

**CUSTOMER:** AIOLOS- EINKAUFSGEMEINSCHAFT FUR FAIRES OLIVENOL

**PHONE:** +43 677 625 359

**MULTICHROM.LAB CODE No :** 87664

**Date of analysis (from):** 19/11/2020

**DECLARED COMMODITY:** EXTRA VIRGIN OLIVE OIL

**(to):** 27/11/2020

**RECEIVING DATE:** 19/11/2020

**SAMPLE CONDITION:** NORMAL

**SEALS:** None

**SAMPLING BY:** CUSTOMER

**DATA:** AIOLOS NEO 250ml MHD MARZ 2021

## **RESULTS**

Determination	Method	Unit	Result	Limit
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018 <sup>a</sup>	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			5,0	> 0
Bitter			3,6	-
Pungent			4,0	-

From the above characteristics and according to E.U. Reg. 2568/1991 appendix XI, the sample is classified in the category of Extra Virgin Olive Oil.

  
Dimitrios Salivaras  
Deputy Panel Leader

  
Emmanuel Salivaras, M.Sc.  
Panel Leader