

Food Allergens
Laboratory

Food Allergens Laboratory

40, K.Varnali Str., 4th floor
14231, Nea Ionia, Attiki, Greece
Tel/Fax:+30210 2712498

www.foodallergenslab.com mail: info@foodallergenslab.com



TEST REPORT

Testing

No. of Certificate 489

CLIENT DETAILS		Certificate No.	: 3688-GR01025679-22-02
ΦΑΣΕΑΣ ΚΩΝΣΤΑΝΤΙΝΟΣ		Issue No.	: 1
ΑΓΙΟΣ ΒΑΣΙΛΕΙΟΣ ΝΕΟΧΩΡΙΟΥ, 23200, ΓΥΘΕΙΟ,		Date Received	: 12/02/2022
For the attention of: ΦΑΣΕΑΣ ΚΩΝΣΤΑΝΤΙΝΟΣ		Start of Analysis	:
		End of Analysis	:
		Date of Report	: 17/02/2022
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code	: 3688-GR01025679-22	Order No	: 130551
Category	: Fats & Oils	Sampled by	: Πελάτης (Client)
Description	: EVOO	Condition	: Αποδεκτή (Acceptable)
		Packaging	: Περιέκτης (container) >100g
		Preservation	: Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Myristic acid (C14:0)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.05
Palmitic acid (C16:0)	10.64	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		7.50 - 20.00
Palmitoleic acid (C16:1)	0.83	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		0.30 - 3.50
cis-10-Heptadecenoic acid (C17:1)	0.05	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.30
Heptadecanoic acid (C17:0)	0.05	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.30
Stearic acid (C18:0)	2.89	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		0.50 - 5.00
Oleic acid (C18:1)	76.47	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		55.00 - 83.00
α-Linoleic acid (C18:2)	6.45	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		3.50 - 21.00
Arachidic acid (C20:0)	0.54	g/100g	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.60
Linolenic acid (C18:3)	0.70	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 1.00
Eicosenoic acid (Gadoleic, C20:1)	0.30	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.40
Behenic acid (C22:0)	0.19	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.20
Erucic acid (C22:1)	<DL	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		(-)
Lignoceric acid (C24:0)	0.09	% of total fat	0.05	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.20

Lab Director

G. Siragakis, Chemist MSc

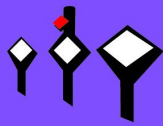
Athens Laboratory Supervisor

Kostas Alexiou, Food Chemist

Technical Manager

Dr. G. E. Miliadis, Chemist

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Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Oleic acid (trans Oleic-C18:1t)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.20
trans Linoleic acid (C18:2T)	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 0.30
trans Linolenic(C18:3T) acid	<DL	% of total fat	0.02	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		
Oxidation Stability (Ransimat)	10.0	hours	0.1	Ransimat (conditions: 120oC-20lt/h)		
waxes (C42-C44-C46)	34.2	mg/Kg	10	International Olive Oil Council. COI/T.20/Doc. no.28 (GC-FID)		< 150
Peroxide Value	6.60	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009		< 20.0
Acidity	0.19	% (w/w)	0.04	O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997		< 0.80
Special Absorption Coefficient (ΔK)	0.007	-	-	EEC Reg. 2568/91		< 0.010
Absorption Coefficient for $\lambda=232\text{nm}$ (K 232)	1.38	-	-	EEC Reg. 2568/91		< 2.500
Absorption Coefficient for $\lambda=270\text{nm}$ (K 270)	0.130	-	-	EEC Reg. 2568/91		< 0.220

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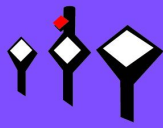
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TEST REPORT

CLIENT DETAILS		Certificate No. : 3688-GR01025679-22-03	
ΦΑΣΕΑΣ ΚΩΝΣΤΑΝΤΙΝΟΣ ΑΓΙΟΣ ΒΑΣΙΛΕΙΟΣ ΝΕΟΧΩΡΙΟΥ, 23200, ΓΥΘΕΙΟ, <i>For the attention of: ΦΑΣΕΑΣ ΚΩΝΣΤΑΝΤΙΝΟΣ</i>		Issue No. : 1	Date Received : 12/02/2022
		Start of Analysis :	End of Analysis :
		Date of Report : 17/02/2022	
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code : 3688-GR01025679-22	Order No : 130551	Sampled by : Πελάτης (Client)	Condition : Αποδεκτή (Acceptable)
Category : Fats & Oils		Packaging : Περιέκτης (container) >100g	Preservation : Ψυγείο (Refrigerator)
Description : EVOO			

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Phthalates						
Diethylphthalate (DEP)	<DL	mg/Kg	0.1	O 1013A In house LC-MS/MS method		< 0.50
Dibutylphthalate (DBP)	<DL	mg/Kg	0.1	O 1013A In house LC-MS/MS method		< 0.30
Butylbenzylphthalate (BBP)	<DL	mg/Kg	0.1	O 1013A In house LC-MS/MS method		< 30.00
Bis-2-ethylhexyl-phthalate (DEHP)	0.681	mg/Kg	0.1	O 1013A In house LC-MS/MS method		< 1.50
Di-isononyl phthalate (DINP)	<DL	mg/Kg	2	O 1013A In house LC-MS/MS method		< 9.00
Diethyl Hexyl Phtalate (DHP)	<DL	mg/Kg	0.1	O 1013A In house LC-MS/MS method		< 0.30
Di-n-octylphthalate (DnOP)	<DL	mg/Kg	0.1	O 1013A In house LC-MS/MS method		< 60.00

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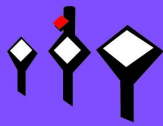
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TEST REPORT

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CLIENT DETAILS	Certificate No. : 3688-GR01025679-22-04 Issue No. : 1 Date Received : 12/02/2022 Start of Analysis : End of Analysis : Date of Report : 17/02/2022
ΦΑΣΕΑΣ ΚΩΝΣΤΑΝΤΙΝΟΣ ΑΓΙΟΣ ΒΑΣΙΛΕΙΟΣ ΝΕΟΧΩΡΙΟΥ, 23200, ΓΥΘΕΙΟ, <i>For the attention of: ΦΑΣΕΑΣ ΚΩΝΣΤΑΝΤΙΝΟΣ</i>	
SAMPLE DETAILS	SAMPLING PROCESS DETAILS Sampled by : Πελάτης (Client) Condition : Αποδεκτή (Acceptable) Packaging : Περιέκτης (container) >100g Preservation : Ψυγείο (Refrigerator)
Code : 3688-GR01025679-22 Order No : 130551 Category : Fats & Oils Description : EVOO	

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark	Limits
Residue Analysis for 82 substances of plant-protection products						
Table 1	<LOD	mg/Kg	0.003	LC-MS/MS O 1008A		
TABLE 1 (Πίνακας 1) Method: LC-MS/MS, (Μέθοδος: LC-MS/MS) LOD: Limit of Detection (Όριο Ανίχνευσης) = 0.01mg/kg Compounds (Ουσίες): acephate, acetamiprid, alachlor, aldicarb, *amitraz, atrazine, azinphos ethyl, azoxystrobin, *benfuracarb, *bensulfuron methyl, bitertanol, boscalid, caduzafos, carbaryl, carbendazim (&benomyl), carboxin, chlorpyrifos ethyl, chlorpyrifos methyl, clothianidin, coumaphos, diazinon, dicrotophos, diflubenzuron, dimethoate, epoxiconazole, ethion, ethoprophos, *ethoxyquin, etofenprox, etoxazole, fenamiphos total (fenamiphos & fenamiphos sulfone & fenamiphos sulfoxide), fenbuconazole, fenhexamide, fenoxycarb, fluometuron, flutolanil, flutriafol, fosthiazate, furathiocarb, hexaconazole, imazalil, imidacloprid, isoprothiolane, isoproturon, kresoxyl methyl, malathion total (malathion & malaoxon), metalaxyl M, methamidophos, methiocarb total (methiocarb & methiocarb sulfone & methiocarb sulfoxide), *nicosulfuron, omethoate, oxadixyl, oxamyl, paraoxon methyl, pendimethalin, piperonyl butoxide, pirimicarb, pirimicarb desmethyl, pirimiphos methyl, prochloraz, propiconazole, pyraclostrobin, pyriproxyfen, quinoxifen, simazine, spiroxamine, tebuconazole, tetraconazole, thiabentazole, thiacloprid, thiamethoxam, thiophanate methyl, triadimefon, triadimenol, tricyclazole, zoxamide. * Compounds with an asterisk are not included in our accreditation scope (Οι ουσίες με ενα ασκερίσκο δεν συμπεριλαμβάνονται στο πεδίο διαπίστευσης μας). Πακέτο LC-1, Έκδοση: 07-7-21						
Η προσβαση στα όρια νομοθεσίας (MRL) γίνεται από τον ιστοχωρο της Ευρωπαϊκής Ένωσης (Pesticides EU-MRLs Database) http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EL Access to legislation limits (MRL) is from the website of the European Union (Pesticides EU-MRLs Database) http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN						

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