



Physicochemical
Testing Lab
2016-17

UNIHER SA

Olive Oil Quality Control Laboratory

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Olive Oil Sample Certificate of Analysis

Certificate No. 171208162252

Client: TITAKH ELISABET Αγ. Βαρβάρα Ηράκλειο	Tel: 6976137468	
Sampling On: 8/12/2017	Info: ELLIS - FARM	Sampler: Client
Received On: 8/12/2017	Analysis End On: 12/12/2017	Categ: Extra Virgin
Product: Olive Oil	Weight:	Rec. Condition: Normal
Comments: ELIAMA DAILY VALVE GOLD		

	Value	Limits
Fatty acids composition		
Ident. Method: Annex. X(A) &X(B) to regulation 2568/91		
Myristic acid (C-14:0)	0,01 %	<0,05
Palmitic acid (C-16:0)	12,36 %	7,5-20,0
Palmitoleic acid (C-16:1)	0,90 %	0,3-3,5
Heptadecanoic acid (C-17:0)	0,04 %	<0,3
Heptadecenoic acid (C-17:1)	0,07 %	<0,3
Stearic acid (C-18:0)	2,59 %	0,5-5
Oleic acid (C-18:1) (ω-9)	76,64 %	55,0-83,0
Linelaic acid (C-18:2) (ω-6)	5,90 %	3,5-21,0
Linoleic acid (C-18:3) (ω-3)	0,62 %	<1
Arachidic acid (C-20:0)	0,43 %	<0,6
Eicosenoic acid (C-20:1)	0,26 %	<0,4
Behenic acid (C-22:0)	0,14 %	<0,2
Lignoceric acid (C-24:0)	0,05 %	<0,2
Trans oleic acid (C18:1t)	0,02 %	<0,05
Trans linelaic + linolenic acid (C-18:2t+C-18:3t)	0,02 %	<0,05

Tocopheroles (a tocopheroles std)

Ident. Method: ISO 9936/2006

Total tocopheroles	252,0 mg/kg
α-tocopherole	244,0 mgr/kg
β-tocopherole	2,5 mgr/kg
γ-tocopherole	5,5 mgr/kg
δ-tocopherole	0,0 mgr/kg

Results are for the given sample only. Copying of this certificate, except in full, is forbidden without explicit written permission by the lab.

The Chemist

ΕΜΠΟΡΙΑ & ΤΥΠΟΠΟΙΗΣΗ ΕΛΑΙΟΛΑΔΟΥ
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Michelinakis Manolis

The Lab is Recognized by the International Olive Council.

12/12/2017

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