%ÖÖËш ÓÓÌÙÎÌÕÚш+ÈÉÖÙÈÛÖÙà
ĸ¥Ûш*ð5ÈÙÕÈÓÐш2ÛÙÛшKÛÏшÍÓÖÖÙ
hυĸlнhυÛш - ÌÈш(ÖÕÞÈÓш ÛÛÞÒÐÛш&ÙÌÌÊÌ
3ÌÓɤ%ÈßóHυнY̲lhυ¥шlƛhυlĸJNШ
Þ Þ ÞõÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉõÊÖÔ ÔÈÐÓ¼ ÐÕÍÖɑÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉõÊÖÔ

TEST REPORT

CLIENT DETAILS

ESTERRA M.I.K.E.
Ás . dbÁ?ĦÇÁş ВЈ 27 - ¢ΛĦūЈş Ħ, 24500,
For the attention of: Áz ƱBΛĦB-Áɔ ũq ũÆÆ & ŦЈ ş ş ĦΛΛũÁĦ

SAMPLE DETAILS

Code	:	**1794-32924-2014**
Category	:	**Fats & Oils**
Description	:	**ESTERRA 9/11/14, FILTRAT**

Certificate No.	:	**1794-32924-2014**
Issue No.	:	2
Date Received	:	18/11/2014
Start of Analysis	:	
End of Analysis	:	
Date of Issue No. 1	:	20/11/2014
Date of Reissue	:	20/11/2014

SAMPLING PROCESS DETAILS

Sampled by	:	*Courier*
Condition	:	*ɹ´ɔŭůɔűɸ (Acceptable)*
Packaging	:	*ƱŮɟɘɔəŭűqf (container) >100g*
Preservation	:	*Qgɔůɛ (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	Detection Limit	Method	
Acidity	**0.36**	**%**	-	EEC Reg. 2568/91	
Special Absorption Coefficient (qŦ)	**0.006**	-	-	internal AOCS based	
Absorption Coefficient for ə=232nm (Ŧ 232)	**1.859**	-	-	internal AOCS based	
Absorption Coefficient for ə=270nm (Ŧ 270)	**0.162**	-	-	internal AOCS based	
Peroxide Value	**6.6**	**mEq O2/kg**	-	EEC Reg. 2568/91	
ORGANOLEPTIC ASSESMENT					
Median of fruity (Mf)	**6.9**			EEC Reg. 2568/91	
Median of defect (Md)	**0.0**			EEC Reg. 2568/91	

Tests marked with # have been subcontracted to an accredited Laboratory under ISO 17025 Accreditation.

The Technical Director

The Certificate of Analysis Supervisor
Emm. Politis, Biologist MSc

The Lab Director
G. Siragakis, Chemist MSc

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