
ISO 17025:2017

Sample Code: 251013-6

RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS

Thessaloniki: 20.10.2025

TO: MARMARO OLIVE OIL
ATT: Mr. Garofallos Dimitris
SUBJECT: Chemical analysis of a sample # EXTRA OLIVE OIL #

1. Sample shipment: # MARMARO OLIVE OIL #
2. Sample received on: 13.10.2025
3. Sample Code: 251013-6
4. Sample Description: # EXTRA OLIVE OIL #
5. Condition of sample: Good.
6. Period of consideration: 13.10.2025 to 20.10.2025
7. Clint's Address: Polygyros Chalkidkis, Greece

The sample was subjected to the following chemical analyses and the results are:

Chemical Analysis					
	Parameters	Results	Units	Method of Analysis	Limits
1.	Acidity (as oleic acid)	0.20	%	IOC-COI/T.20/Doc. No 34*	max 0,80
2.	Peroxide value	2.81	meq O ₂ /Kg	IOC-COI/T.20/Doc. No 35*	max 20,0
3.	K270	0.173	-	IOC-COI/T.20/Doc. No 19*	max 0,22
4.	K232	1.654	-		max 2,50
5.	DK	-0.005	-		max 0,01
6.	Total Biophenols	528	mg/Kg	COI/T.20/Doc. No 29*	> 250 ^a

Conclusion: The sample is extra virgin olive oil. ^aThe concentration of biophenols is over than 250 mg/kg so can be used the health claim According to the European Regulation 432/2012 « **Olive oil polyphenols contribute to the protection of blood lipids from oxidative stress** ». The limits are of extra virgin olive oil.



Analysis
Cert.No. 932-3

Quality, Research & Development
Manager,

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