

International Olive Council Recognized Laboratory Sensory Evaluation 01/12/2022 – 30/11/2023

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CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-108447-s

Date of issue: 27/9/2023

CUSTOMER: Vilgain s.r.o. PHONE: +420777578409

MULTICHROM.LAB CODE No: P-108447 Date of analysis (from): 20/9/2023

COMMODITY ACCORDING TO
CUSTOMER: EXTRA VIRGIN OLIVE OIL - ORGANIC
(to): 27/9/2023

RECEIVING DATE: 20/9/2023 SAMPLE CONDITION: NORMAL

SEALS: INTACT COMMERCIAL PACKAGE SAMPLING BY: CUSTOMER

DATA: BB 30/6/2024 LOT VIL0535023A 500ml

RESULTS

Determination	Method	Unit	Result	Limit¹
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			3,3	> 0
Bitter			2,8	-
Pungent			3,7	-

From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.

Dimitrios Salivaras Deputy Panel Leader

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