



# CERTIFICATE OF ANALYSIS

Date of issue: 19/04/2024

Reference Number: 1522/19422\_1789

CUSTOMER INFORMATION		SAMPLE INFORMATION	
Customer Name:	<b>Gabriela Tomaskova, VILGAIN S.R.O.</b>	Sample Lab Code:	<b>1789</b>
Customer Address:	<b>Smetanova 1022/19, Brno, Check Republic, Zip Code: 602 00</b>	Date of receipt:	<b>15/04/2024</b>
Telephone Number:	<b>+420777578409</b>	Sampling procedure and date of sampling:	<b>By the customer, 28/03/2024</b>
E-mail:	<a href="mailto:gabrielatomaskova@aktin.cz">gabrielatomaskova@aktin.cz</a>	Sample Identity according to customer's declaration:	<b>Extra Virgin Olive Oil</b>
Number of Document Delivery:	<b>1522/19422</b>	Sample Description / Packaging / Indications on packaging:	<b>Dark glass bottle of 750ml with the indication "Vilgain Extra Virgin Olive Oil, LOT VIL3147523A"</b>
		Sample Condition:	<b>Normal</b>
		Date of analysis (from-to):	<b>15/04/2024 to 18/04/2024</b>

Sample was analyzed and the following results were obtained:

KIND OF ANALYSIS / PARAMETER	RESULTS		METHOD OF ANALYSIS	Parametric Value according to declared category (Delegated regulation (EU) 2022/2104)
	Values	Units		
<b>Acidity</b>	0,43	% w/w oleic acid	COI/T.20/Doc.No34 COI/T.20/Doc. No19	≤ 0,80
<b>K<sub>232</sub></b> (Absorbance Factor for λ=232nm)	2,25	-		≤ 2,50
<b>K<sub>268</sub></b> (Absorbance Factor for λ=268nm /equal to K <sub>270</sub> with cyclohexane)	0,17	-		≤ 0,22
<b>ΔK</b> (Deviation of absorbance Factoe)	-0,003	-		≤ 0,01
<b>Peroxide value</b>	10,5	meq O <sub>2</sub> /kg	COI/T.20/Doc. No35	≤ 20,0
<b>Organoleptic assessment</b>			COI/T.20/Doc. No15	
Median of fruity Mf	4,0	-		> 0,0
Median of bitter Mb <sup>1</sup>	2,6	-		
Median of pungent Mp <sup>1</sup>	3,3	-		
Median of deffect Md		-		= 0,0
<b>Classification of sample<sup>2</sup></b> (regarding the organoleptic assessment, according to Annex I of Delegated Regulation (EU) 2022/2104)			<b>EXTRA VIRGIN OLIVE OIL</b>	

<sup>1</sup> Given only if asked by the customer

<sup>2</sup>The oil is classified by comparing the median value of the dominant defect (Md) and the median value of the fruitiness (Mf) directly with the limits set out in Annex I of Delegated Regulation (EU) 2022/2104. These limits take into account the repeatability and reproducibility of the analysis method used (Executive Regulation (EU) 2022/2105 article 9 §5).

**STATEMENT OF CONFORMITY:** The sample is classified, considering the above analysed chemical parameters, in the category of **extra virgin olive oil**, compared with the limits set out in Annex I to Delegated Regulation (EU)

Recognised by the International Olive Council  
Physico-Chemical Parameters-Type A /  
Sensory Analysis of Virgin Olive Oil  
1.12.2023-30.11.2024





HELLENIC AGRICULTURAL ORGANIZATION "DEMETER"  
INSTITUTE OF OLIVE TREE, SUBTROPICAL PLANTS & VITICULTURE  
LABORATORY OF OLIVE OIL ANALYSIS OF MYTILENE



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2022/2104, which take into account the repeatability and reproducibility of the analysis methods used (Implementing Regulation (EU) 2022/2105 article 9 §5).

The Head of the Laboratory

Efstratia Kouzoumi

- The analytical results hereby reported are referred only to the analyzed samples
- Partial reproduction is prohibited without laboratory's authorization.

