

**TEST REPORT**


Tests  
Certificate no.:809    01-12-19 to 30-11-20

Athens, 23/11/2020

No. Report: 870.SE-467/20

Issued by:

**SEVITEL Organoleptic Assessment Laboratory**

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Date of sampling:	-
Additional sampling info:	The sample was presented by the customer and in his application were referred a) the sample code : <b>Lot:L2.(36)21F 30.04.22</b> b) the production region: <b>RETHIMNO</b> c) the crop year: <b>2020</b> d) the variety of olive: <b>TSOUNATI</b>
Delivery date:	19/11/2020
Observations (comments) concerning the situation of the sample upon receipt:	Normal, in a full, sealed, opaque, glass bottle
Sample category (by customer declaration):	Organic Early Harvest EVOO
Sample Brand Name (according to labelling indications only for packed samples):	EFKRATO Early Harvest EVOO
Packaging:	Glass Bottle of 500 ml
Indications on packaging:	EFKRATO, <b>Lot:L2.(36)21F 30.04.22</b> , Early Harvest EVOO
Testing date:	21 & 23/11/2020

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**SAMPLE TESTING RESULTS**

TYPE OF TEST Measurement Units	METHOD	RESULTS	CVR% (Robust coefficient of variation must be ≤20,0)
<b>Organoleptic assessment</b> Median of fruity Mf Median of defect Md Median of bitter Mb Median of pungent Mp	R(EEC) No 2568/91 Annex XII	Mf= 4,9 Md=0,0 Mb=3,7 Mp=4,2	1,52 - - -
<b>Classification of sample*</b> (with regard to the organoleptic assessment, according to Annex I of R(EEC) No.2568/91)		<b>EXTRA VIRGIN OLIVE OIL</b>	


**\*REGULATION (EEC) 2568/91, ANNEX XII, PARAGRAPH 9.4}** The oil is graded by comparing the median of the defects (Md) and the median of the fruity attribute (Mf) with the reference ranges given below. The error of the method has been taken into account when establishing the limits of these ranges, which are therefore considered to be absolute.

- ➔ **Extra virgin olive oil:** Mf>0,0 and Md=0,0
- ➔ **Virgin olive oil:** Mf>0,0 and 0,0<Md≤3,5
- ➔ **Lampante olive oil:** Md>3,5 or Mf=0,0 and Md≤3,5

**Optional terminology for labelling purposes** (only for the category extra virgin olive oil):  
 fruitiness, green or ripe fruitiness,  
 robust-medium- delicate  
 fruitiness-bitter-pungent-green or  
 ripe fruitiness, well balanced, mild

The assessed sample complies with the definitions and ranges corresponding to the following adjectives according to the intensity and perception of the attributes:  
 Medium fruitiness  
 Medium bitter  
 Medium pungent  
 Well balanced

**Technical Manager & Panel Supervisor**

**E. CHRISTOPOULOU**

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