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Date: 10/11/2024

Report of Analysis code: IOAN2411110

To: Georgios Ioannou

REPORT OF ANALYSIS

A. Methods

For the olive oil sample “IOAN.24”, of **Manaki** cultivar, **organic** cultivation, from Pelei region, Argolis, Greece, analyses were carried out to determine:

- i) acidity, K values (K_{232} , K_{268} , ΔK) (*Commission Regulation (EU) No 61/2011*)
- ii) total phenolic content (TPC) (*Folin–Ciocalteu assay*)

Sampling: The sampling was performed by the client and the sample was received by the laboratory on 04-11-2024.

Date of Analysis: From 5-11-2024 to 8-11-2024.

B. Results

- i) acidity, K values (K_{232} , K_{268} , ΔK)

Analysis	Results
Acidity (% in oleic acid)	0.20
K_{232}	1.44
K_{268}	0.12
ΔK	-0.004

The results demonstrate that the olive oil with code “IOAN.24” is classified into the **extra virgin olive oil** category, with acidity 0.20% (<0.80%), K_{232} 1.44 (<2.50), K_{268} 0.12 (<0.22) and ΔK -0.004 (<0.01).

- ii) total phenolic content (TPC)

The total phenolic content of the olive oil “IOAN.24” was found at **199 mg/kg** (<250 mg/kg), and therefore cannot bear the health claim EU 432/2012 legislation (EFSA 2012).

The Scientific Coordinator

N. Thomaidis