

Heraklion, 13/04/2023

BERICHT ÜBER DIE CHEMISCHE ANALYSE / CHEMICAL ANALYSIS REPORT

PROBENCODE/SAMPLE CODE: 23237

KLIENT/CLIENT	KROUSSOS THE TASTE OF CRETE, GRIGORAKIS MICHAEL
Probe/Sample	Kroussos Natives Olivenöl Extra LOT080323 MHD
Stichprobenbeauftragter/Sampler	Klient/Client
Probeneingag/ Date of sample received	11/04/2023
Ende der Analyse/End of analysis	12/04/2023

SENSORISCHE PRUFUNG/SENSORY TEST

Parameter/Parameters		Ergebnisse /Results	Einheiten/ Units	Grenzen/Limits ¹	Methode/Method
Fruchtigkeits -median	Median of fruity	4	Mf	Mf>0.0	COI/T.20/Doc. No 15/Rev. 10 2018
Bitter- median	Median of bitter	2.8	Mb		COI/T.20/Doc. No 15/Rev. 10 2018
Stechend- midian	Median of pungent	3.3	Mp		COI/T.20/Doc. No 15/Rev. 10 2018
Fehler- median	Median of defect	0	Md	Md=0.0	COI/T.20/Doc. No 15/Rev. 10 2018
Probenklassifizierung Sample Classification		Natives Olivenöl extra Extra virgin olive oil			

DER DIREKTOR

The manager of the laboratory



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Nikos Fakourelis Chemist M.Sc.