multichrom.LAB Crete
Expertise in Olive Oil Testing since 1993
Registration number: 1824310270

International Olive Council
Recognized laboratory
physico-chemical testing - Type B
01/12/2025 – 30/11/2026

George Vasilakis str. 143 and Diomede, 71410 Herakleion, Crete Greece, tel. +30 2810260736 e-mail: labcrete@multichromlab.com

CERTIFICATE OF ANALYSIS no: H-15145

Date of issue: 7/1/2026

CUSTOMER: ZIRO SITIA O.E.
PHONE : 2843500059
MULTICHROM.LAB CODE No : H-15145
Date of analysis (from): 7/1/2026
COMMODITY ACCORDING TO CUSTOMER: EXTRA VIRGIN OLIVE OIL
(to): 7/1/2026
RECEIVING DATE: 7/1/2026
SAMPLE CONDITION: NORMAL
SEALS: None
SAMPLING BY: CUSTOMER
DATA: ZIRO early harvest

RESULTS

Determination	Method	Unit	Result	Limit[1]
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,31	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,134	≤ 0,22
K232		-	1,834	≤ 2,50
DK		-	-0,003	≤ 0,01
Peroxide Value	COI/T.20/DOC.35/Rev.1/2017	meqO_2/kg	6,4	≤20,0

Dimitrios Salivaras
Laboratory Director

Emmanuel Fafoutakis
Laboratory Supervisor

The above results concern only the sample we examined.
Partial reproduction is prohibited without the written permission of Multichrom lab Crete
n.d. - not detected.
Reference of limits is made for informational purposes only and does not constitute a statement of conformity.
[1]Limits according to: Reg.EU 2104/2022 as in force today,

certification no.1449