



# UNIHER SA

Olive Oil Quality Control Laboratory

Physicochemical Testing Lab  
Recognition IOC B and C  
Heraklion Ind. Area I Str, tel+30 2810301625, fax+30 2810301627  
email: chem@uniher.gr , chem@crete-oil.gr

## Olive Oil Sample Certificate of Analysis

Certificate No. 201124122204

Client: CULTERRA OLIVE OIL ΗΡΟΔΟΤΟΥ 151 ΗΡΑΚΛΕΙΟ

Tel: 6947055318

Sampling On: 22/01/2021 Info: CULTERRA

Sampler: Client

Received On: 22/01/2021 Analysis End On:

Categ: Extra Virgin

Product: Olive oil

Weight:

Rec. Condition: Normal

Comments:

Parameters	Value	Limits	Reporting Limit
<b>Free fatty acid</b>			
Ident. Method: Annex II to regulation(eu) 2568/91			
Free fatty acid % w/w	0,26 %	<0,80	0,03%

### Spect/tric analysis in U.V

Ident. Method: Annex IX to regulation(eu) 2568/91

K270	0,15	<0,22
K232	1,52	<2,50
ΔK	-0,002	<0,01

### Total Polyphenols as gallic acid

Ident. Method: Internal method / UV

Total polyphenols as gallic acid	678,0 mg/kg	20 mg/kg
----------------------------------	-------------	----------

Results are for the given sample only. Copying of this certificate, except in full, is forbidden without explicit written permission by the lab.

The Chemist  
UNIHER S.A.  
BOTTLING & TRADE OLIVE OIL  
ISTR., INDUSTRIAL AREA, HERAKLION, GREECE 71601  
VAT: EL800699342 - GE.MF: 137155727000  
TEL: +30 2810 301625 - e-mail: exports@uniher.gr  
Michelinakis Manolis