



**ORGANOLEPTIC  
LABORATORY**  
RETHYMNON ENOSI ASR

# TEST REPORT

<b>Date:</b>	<b>Rethymno, 20   1   2018</b>
Ref. No.:	22
Sample no.:	18

Issued by

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Laboratory**  
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CustomerName and Address      MELISSAKIS

Date of sampling      -

Additional sampling info      -

Delivery date      17/1/2018

Observations (comments)  
concerning the condition of the  
sample upon receipt      Good

Sample category (by customer  
declaration)      EXTRA VIRGIN OLIVE OIL

Sample Brand Name (according to  
labelling indications)      -

Packaging      BOTTLE OF GLASS 250ml

Indications on packaging      -

Testing date      20/1/2018

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### SAMPLE TESTING RESULTS

TYPE OF TEST Measurement Units	METHOD	RESULTS	LIMITS OF THE DECLARED CATEGORY ACCORDING TO R (EU)No. 2568/91
Organoleptic assessment Median of fruitiness Mf Median of defect Md Median of bitter Mb* Median of pungent Mp*	R(EU)No 2568/91 Annex XII	Mf=5.4 Md=0,0 Mb=3,3 Mp=3,7	Mf > 0  Md = 0

\* Given only if asked by the customer.

**Classification/conformity**  
:

The sample is classified, with regard to the organoleptic assessment in the category of **EXTRA VIRGIN OLIVE OIL** according to the Annex I of the Regulation 2568/91.

**Note:** The results are exclusively (only) related to the samples subject to testing.

The Panel Supervisor

**ELEFThERIA GERMANAKI**

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