

CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-131731-s

Date of issue: 13/2/2026

| | |
|---|---|
| CUSTOMER: GOGAS VASILIOS | PHONE: 6932450879 |
| MULTICHROM.LAB CODE No : P-131731 | Date of analysis (from): 30/1/2026 |
| COMMODITY ACCORDING TO | (to): 13/2/2026 |
| CUSTOMER: EXTRA VIRGIN OLIVE OIL - ORGANIC | SAMPLE CONDITION: NORMAL |
| RECEIVING DATE: 30/1/2026 | SAMPLING BY: CUSTOMER |
| SEALS: None | |
| DATA: TANK 8 PDO KALAMATA, GREEK MARK, ORGANIC | |

RESULTS

| Determination | Method | Unit | Result | Limit' |
|------------------------------------|-----------------------------------|------|--------|--------|
| Sensory Evaluation (Median Values) | COI/T.20/Doc.No15/ Rev.11/2024 | - | - | - |
| Defects (Md) | | | 0,0 | = 0 |
| Fruitiness (Mf) | | | 4,6 | > 0 |
| Bitter | | | 3,4 | - |
| Pungent | | | 4,1 | - |

From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.


Dimitrios Salivaras
Deputy Panel Leader


Emmanuel Salivaras, M.Sc.
Panel Leader