

NUTRITION FACTS

OLITECN ID: 79220

DATE: 10/11/2017

CUSTOMER: ELAION ONE S.A.

OIL TYPE: EXTRA VIRGIN OLIVE OIL

SAMPLE DATA: BIO 2/11/17

SAMPLE DESCRIPTION: 100ml OF SAMPLE IN A DARK GLASS BOTTLE OF 100ml

Energy: 824 Kcal/100 ml, 3448 Kj/100 ml, 9 Kcal/gr

Proteins: 0 g/100 ml

Total Fat: 91,6 g/100 ml, of which:

saturated fat: 16,3 g/100 ml (17,8%)

monounsaturated fat: 61,2 g/100 ml (66,8%)

polyunsaturated fat: 14,1 g/100 ml (15,3%)

trans fat: 0 g

Cholesterol: 0 mg

Carbohydrates: 0 g/100 ml, of which:

sugars: 0 g

Sodium: 0 g

Acidity: max 0,80 %

K₂₇₀: max 0,220


K₂₃₂: max 2,500

AK: max 0,010

Peroxide value: max 20 mEqO₂/Kg

Waxes: max 150 mg/Kg




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ANALYSIS REPORT

11/12/2017

OLITECN ID: 79431

CUSTOMER: ELAION ONE S.A.

DATE OF RECEIPT: 5/12/2017

DATE OF ANALYSIS: 5/12/2017

DECLARED OIL TYPE: EXTRA VIRGIN OLIVE OIL

SAMPLING PROCEDURE: BY THE CUSTOMER

SAMPLE DATA:

SAMPLE DESCRIPTION: 500 ml OF SAMPLE IN A TIN CAN OF 500 ml

PHTHALIC ACID ESTERS, mg/kg**IN HOUSE METHOD, GC-MS**

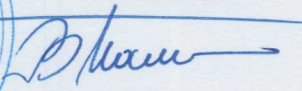
| | | | |
|-----------------------------------|------|-------------|-----------|
| DBA (Dibutyladipate) : | <LOQ | (LOQ: 0,10) | |
| DMP (Dimethyl-phtalate) : | <LOQ | (LOQ: 0,10) | |
| DEP (Diethyl-phtalate) : | 0,12 | (LOQ: 0,10) | |
| DIBP (Diisobutylphtalate) : | <LOQ | (LOQ: 0,10) | |
| DBP (Dibutyl-phtalate) : | <LOQ | (LOQ: 0,10) | *max 0,3 |
| BBP (Butyl-benzyl-phtalate) : | <LOQ | (LOQ: 0,10) | *max 30,0 |
| DEHP (Bis-2-ethylhexyl-phtalate): | <LOQ | (LOQ: 0,10) | *max 1,5 |
| DNOP (Di-n-octyl-phtalate): | <LOQ | (LOQ: 0,10) | |
| DEHA (Bis-2-ethylhexyl-adipate) : | 0,11 | (LOQ: 0,10) | |
| DINP (Diisononyl-phtalate) : | <LOQ | (LOQ: 0,50) | *max 9,0 |
| DIDP (Diisodecyl-phtalate) : | <LOQ | (LOQ: 0,50) | *max 9,0 |

LOQ: Limit of Quantification

*The above mentioned specific migration limits, expressed as mg/kg oil, are referred on plastic materials and articles intended to come into contact with non fatty food, according to the European Regulation EC 10/2011.



THE ANALYST


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