



CERTIFICATE OF ANALYSIS

Date of issue: 01/11/2024

Reference Number: 3611/56736_1867

CUSTOMER INFORMATION		SAMPLE INFORMATION	
Customer Name:	SYNELIXIS AB	Sample Lab Code:	1867
		Date of receipt:	17/10/2024
		Sampling procedure and date of sampling:	By the customer, 15/10/2024
Customer Address:	Ostervagen 25B, Solna, 16955, SWEDEN	Sample Identity according to customer's declaration:	Extra Virgin Olive Oil
Telephone Number:	+46723167800, 6977586695	Sample Description / Packaging / Indications on packaging:	Dark, glass bottle of 500ml with the indication "Plomari Platinum, Early Harvest"
E-mail:	info@synelixis.se	Sample Condition:	Normal
Number of Document	3611/56736	Date of analysis (from-to):	17/10/2024 to 31/10/2024
Delivery:			

Sample was analyzed and the following results were obtained:

KIND OF ANALYSIS / PARAMETER	RESULTS		METHOD OF ANALYSIS	Parametric Value according to declared category (Delegated regulation (EU) 2022/2104)
	Values	Units		
Acidity	0,29	% w/w oleic acid	COI/T.20/Doc.No34	≤ 0,80
ORGANOLEPTIC ASSESSMENT			COI/T.20/Doc. No	
Median of fruity (Mf)		5,5	15	> 0,0
Median of defect (Md)		-	(except for its points	= 0,0
Median of bitter (Mb)		4,5	4.4 and 10.4)	-
Median of pungent (Mp)		4,8		-

CLASSIFICATION OF SAMPLE:

The oil is classified by comparing the median of the predominant defect (Md) and the median of the fruity attribute (Mf) directly with the limits set out in Annex I of the Delegated Regulation (EU) 2022/2104 and which are given below. These limits take into account the repeatability and reproducibility of the analysis method used (Implementing Regulation (EU) 2022/2105 article 9 §5).

LIMITS OF ORGANOLEPTIC CHARACTERISTICS (DELEGATED REG. (EU) 2022/2104 ANNEX I

- **Extra virgin olive oil:** $Mf > 0,0$ and $Md = 0,0$
- **Virgin olive oil:** $Mf > 0,0$ and $0,0 < Md \leq 3,5$
- **Lampante olive oil:** $Md > 3,5$ or $Mf = 0,0$ and $Md \leq 3,5$

The sample is classified, regarding the organoleptic, in the category of **EXTRA VIRGIN OLIVE OIL**.

DEFINITIONS OF OPTIONAL TERMINOLOGY FOR LABELLING PURPOSES

The assessed sample comply with the definitions and ranges corresponding solely to the following terms according to the intensity and perception of the attributes.
Green fruitiness
Medium fruitiness-bitterness-pungency
Well balanced oil





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KIND OF ANALYSIS / PARAMETER	RESULTS		METHOD OF ANALYSIS	Parametric Value
	Values	Units		
Polyphenols, Total (*)	733.5	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Hydroxytyrosol	0.5	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Tyrosol	0.7	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Vanillic acid	<0.1	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Vanillin	0.1	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
p-Coumaric acid	0.1	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Hydroxytyrosol acetate	5.5	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Ferulic acid	0.06	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
DDOA ^a	167.3	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Isomer of AOA ^c	86.2	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
DDLA ^b	193.1	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Pinoresinol	3.5	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Cinnamic acid + 1-Acetoxypinoresinol	69.4	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Luteolin	1.72	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
AOA ^c	180.0	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Apigenin	0.01	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
AOL ^d	25.3	mg/kg	COI/T.20/Doc.No29/Rev 2/ Method 2	-
Hydroxytyrosol, Tyrosol and Derivatives^e	13.2	mg/ 20g	EFET: 1654/06.02.2018	-

^a dialdehydic form decarboxymethyl oleuropein aglycon

^b dialdehydic form decarboxymethyl ligstroside aglycon

^c aldehydic form oleuropein aglycon

^d aldehydic form ligstroside aglycon

^e Sum of Hydroxytyrosol, Tyrosol, Hydroxytyrosol acetate, DDOA, Isomer of AOA, DDLA, AOA, AOL

Comments:

- The chemical analysis related to polyphenols total, was conducted by collaborating laboratory
- The tests with the symbol (*) are out of the scope of accreditation of the laboratory.

The Head of the Laboratory

Angeliki Efstratia Kouzoumi

