

## TEST REPORT

Client	<b>THE DIVINE ROOTS</b>
Client's address	VATOPEDI, AGIO OROS, GREECE
Sampling	By Client
Sampling / receipt date	20/02/25
Sample characterisation	<b>OLIVE OIL</b>
Sample description	-
Sample / Form code	<b>200225-001-2</b>
Sample condition upon receipt	Normal
Date of analysis	20/02/25 - 20/02/25

Parameter	Result	Method
Median value of defects (Md)	0,0	International Olive Council COI/T.20/Doc. No. 15
Median value of fruitiness (Mf)	5,0	
Median value of Bitterness (Mb)	1,0	
Median value of pungency (Ms)	7,0	

### NOTE

According to the Regulation (EU) 2022/2104 is characterized as:

- Medium fruitiness, due to  $3,0 < Mf \leq 6,0$ .
- Delicate bitterness, due to  $Mb \leq 3,0$ .
- Robust pungency, due to  $Ms > 6,0$ .

Lamia: 21/02/25

The analyst

Marios Pitsaris  
Managing Director



Limits according to (EU) 2022/2104				
	1. Extra virgin olive oil	2. Virgin olive oil	3. Lampante Olive oil	
			Case A	Case B
Median value of defects (Md)	= 0,0	$0,0 < Md < 3,5$	> 3,5	$\leq 3,5$
Median value of fruitiness (Mf)	> 0,0	> 0,0	-	= 0,0

\*Test **included** in scope of accreditation by ISO 17025, ESYD Tests, Cert. No. 689

The results correspond only to the tested samples. Terms & Decision Rules: [www.bioximiki.gr/t-c](http://www.bioximiki.gr/t-c)  
 Δ5.10/EN01 (01.11.2021/3.2)