ANALYSES UNTIL 2026

UNTIL HARVEST 2025

Vasilis Valsamis
ENIPEAS EVOO
MPOUMPOULINAS 26 ATHENS GREECE

multichrom.LAB
Expertise in Olive Oil Testing since 1993
Registration number: 7833701000

International Olive Council
Recognized laboratory
physico-chemical testing - Type B
01/12/2024 – 30/11/2026

Stalkon str. 50, 12131 Peristeri - Athens Greece, tel. +30 2105910620, e-mail: info@multichromlab.com

CERTIFICATE OF ANALYSIS no: P-128048

Date of Issue: 10/11/2025

CUSTOMER: VALSAMIS VASILIOS	PHONE : 6989905434
MULTICHROM.LAB CODE No : P-128048	Date of analysis (from): 7/11/2025
COMMODITY ACCORDING TO CUSTOMER: EXTRA VIRGIN OLIVE OIL	(to): 10/11/2025
RECEIVING DATE: 7/11/2025	SAMPLE CONDITION: NORMAL
SEALS: None	SAMPLING BY: CUSTOMER
DATA: ENIPEAS 250ml	

RESULTS

Determination	Method	Unit	Result	Limit*
Free fatty acid content (as oleic acid)	COI/T.20/DOC. 34/Rev. 1 – 2017	%	0,25	≤ 0,80
K Coefficients	COI/T.20/DOC.19/Rev.5/2019	-	-	-
K268		-	0,176	≤ 0,22
K232		-	1,734	≤ 2,50
DK		-	-0,007	≤ 0,01
Biophenols (as tyrosol)	COI/T.20/Doc. No 29/ Rev 1 2017*	mg/kg	411	-
Hydroxytyrosol (3,4 DHPEA)			<1	-
Tyrosol (p-HPEA)			2	-
Dialdehydic form of Decarboxymethyl Oleuropein aglicon (3,4 DHPEA-EDA or oleacin)			60	-
Dialdehydic form of Decarboxymethyl ligstroside aglicon (p, HPEA-EDA or oleocanthal)			79	-
Lignans			45	-
Oleuropein aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			91	-
Ligstroside aglycon (dialdehyde, oxidized and not aldehyde & hydroxylic forms)			20	-
Hydroxytyrosol ant its derivatives for health claim Regulation EU 432/2012		mg/20g	5,1	≥ 5

Dimitrios Sallvaras
Laboratory Supervisor

Emmanuel Sallvaras, M.Sc.
Laboratory General Manager

* Method outside the scope of accreditation.

n.d. - not detected.
**Limits according to: Reg.EU 2104/2022 as in force today, Reg.EU 432/2012 as in force today.*

ΕΣΥΔ
Tests
certification no.632-5

multichrom.LAB
Εξειδίκευση στην ανάλυση ελαιολάδου από το 1993
Γ.Ε.ΜΗ.: 7833701000

Αναγνωρισμένο από το Διεθνές Συμβούλιο Ελαιολάδου για Οργανοληπτική Δοκιμή 01/12/2022 – 30/11/2023

Κεντρικό: Σφακίων 50, 12131 ΠΕΡΙΣΤΕΡΙ - ΑΘΗΝΑ Τηλ. +30 2105910620 Fax. +30 2105311580 e-mail: info@multichromlab.com
Υπ/στημα: Γεωρ. Βασιλάκη 143 και Διομήδη, 71410 ΗΡΑΚΛΕΙΟ - ΚΡΗΤΗ Τηλ. +30 2810260736 e-mail: labcrete@multichromlab.com

ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΟΡΓΑΝΟΛΗΠΤΙΚΗΣ ΔΟΚΙΜΗΣ No: Π-106617-s

Ημερομηνία έκδοσης: 4/5/2023

ΠΕΛΑΤΗΣ:	ΒΑΛΣΑΜΗΣ ΒΑΣΙΛΕΙΟΣ ΜΙΧΑΗΛ	**ΤΗΛΕΦΩΝΟ:**	6989905434
ΚΩΔΙΚΟΣ MULTICHROM.LAB :	Π-106617	**ΗΜΕΡΟΜΗΝΙΑ ΑΝΑΛΥΣΗΣ (από):**	18/4/2023
ΕΙΔΟΣ ΚΑΤΑ ΔΗΛΩΣΗ ΠΕΛΑΤΗ:	ΕΞΑΙΡΕΤΙΚΟ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ	**(έως):**	4/5/2023
ΗΜΕΡΟΜΗΝΙΑ ΠΑΡΑΛΑΒΗΣ:	18/4/2023	**ΚΑΤΑΣΤΑΣΗ ΔΕΙΓΜΑΤΟΣ:**	ΚΑΝΟΝΙΚΗ
ΣΦΡΑΓΙΔΑ:	ΑΘΙΚΤΗ ΕΜΠΟΡΙΚΗ ΣΥΣΚΕΥΑΣΙΑ	**ΔΕΙΓΜΑΤΟΛΗΨΙΑ ΑΠΟ:**	ΠΕΛΑΤΗ
ΣΤΟΙΧΕΙΑ ΔΕΙΓΜΑΤΟΣ:	ENIPEAS 250ml LOT 001 BB 30/09/2024		

ΑΠΟΤΕΛΕΣΜΑΤΑ

Προσδιορισμός	Μέθοδος	Μονάδες	Αποτελέσμα	Όριο'
Οργανοληπτική Δοκιμή (Διάμεσες Τιμές)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Ελάπτωμα (Md)			0,0	= 0
Φρουτώδες (Mf)			4,6	> 0
Πικρό			3,4	-
Πικάντικο			4,0	-

ΑΠΟ ΤΑ ΑΝΩΤΕΡΩ ΧΑΡΑΚΤΗΡΙΣΤΙΚΑ ΚΑΙ ΣΥΜΦΩΝΑ ΜΕ ΤΟΝ ΚΑΝΟΝΙΣΜΟ ΤΗΣ Ε.Ε. 2568/1991, ΠΑΡΑΡΤΗΜΑ XII ΤΟ ΔΕΙΓΜΑ ΚΑΤΑΤΑΣΣΕΤΑΙ ΣΤΗΝ ΚΑΤΗΓΟΡΙΑ ΕΞΑΙΡΕΤΙΚΟ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ.

Σαλιβαράς Δημήτριος
Αναπληρωτής Επικεφαλής Οργανοληπτικής Ομάδας

Σαλιβαράς Εμμανουήλ, M.Sc.
Επικεφαλής Οργανοληπτικής Ομάδας

ΕΣΥΔ
Δοκιμές
Αρ. Πιστοποιητικού 632-5

Organic Monovarietal Koroneiki

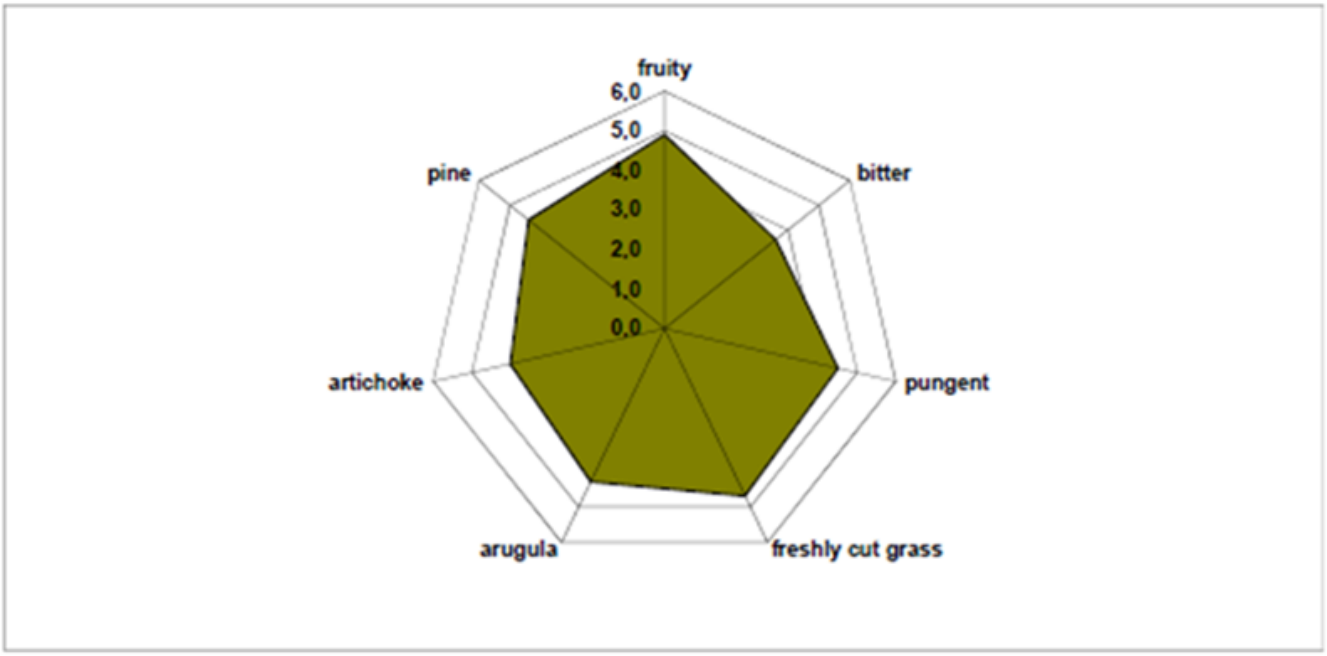
Multichromlab Organoleptic Profile Chart 118241

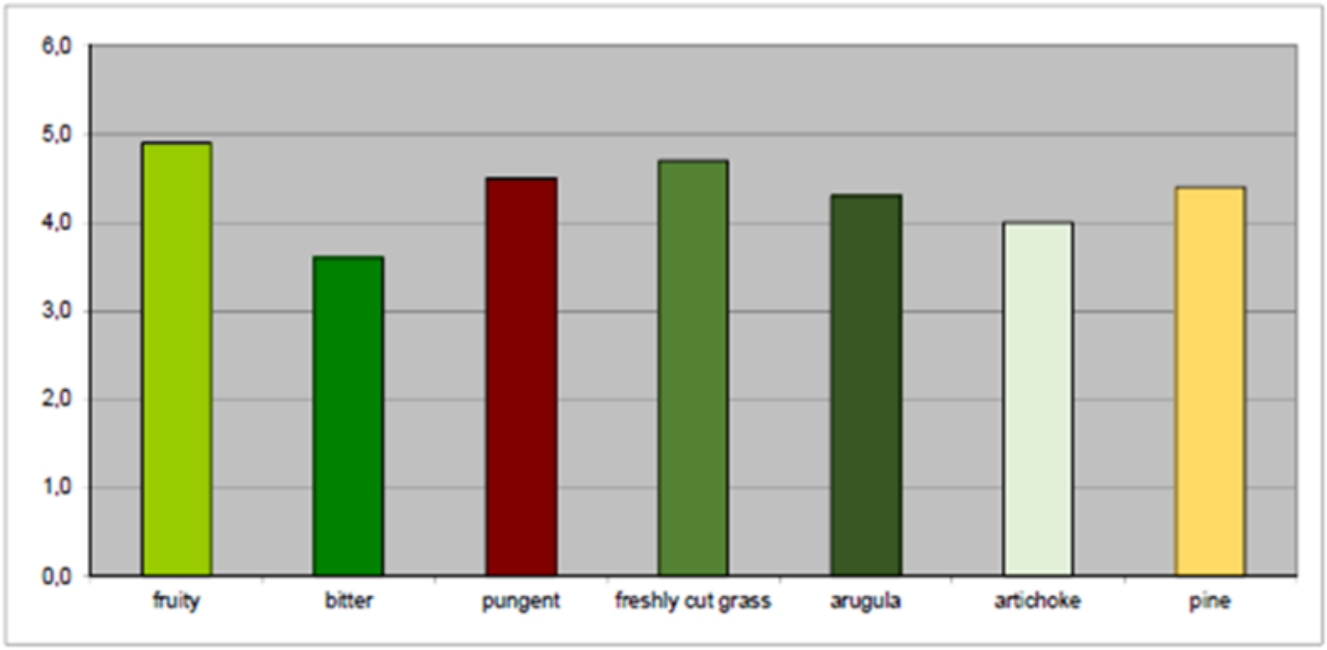
fruity	bitter	pungent	freshly cut grass	arugula	artichoke	pine
4,9	3,6	4,5	4,7	4,3	4,0	4,4

Acidity : 0.2 / October Harvest

Multichromlab Organoleptic Profile Chart 118241

fruity	bitter	pungent	freshly cut grass	arugula	artichoke	pine
4,9	3,6	4,5	4,7	4,3	4,0	4,4





eurofins | athens analysis laboratories

ilac-MRA ESYD Testing Cert. No 102

Analytical report AR-24-Y9-059245-01

Issue Date 20.11.2024

Testing laboratory address:

29, Nafpliou street, Metamorfosi
Athens
GREECE
Tel: (+30) 210 747 0500
sales_AAL@ftcee.eurofins.com
asm_aal@ftcee.eurofins.com

Customer:

ENIPEASEVOO
MPOMPOULINAS 26
14451 METAMORFOSI
GREECE

Sample code: 873-2024-00062899

Date of Testing : 08.11.2024- 18.11.2024

Sample information:

Responsible for sampling	Client
Sample description	OLIVE OIL SAMPLE
Reception date	08.11.2024
Sampling Date	07.11.2024
Sample Temperature	Acceptable
Quantity/Pieces	1
Condition of sample	Acceptable

Parameter	Method	Unit	LOD	Result	TT
Acidity as oleic acid	COI/T.20/Doc.34 (OE-7.0-111)	% (w/w)	0.01	0.20	A
Peroxide value	COI/T.20/Doc.35 (OE-7.0-112)	meqO2/kg	0.5	8.55	A
Special Absorption Coefficient (ΔK)	COI/T.20/Doc.19 (OE-7.0-113)			-0.009	A
Absorption Coefficient for λ=232nm (K 232)	COI/T.20/Doc.19 (OE-7.0-113)			1.96	A
Absorption Coefficient for λ=268nm (K 268)	COI/T.20/Doc.19 (OE-7.0-113)			0.20	A

Notes:

TT: Type of Test
A: Test within the accreditation scope
N: Test out of the accreditation scope
SA: Subcontracted accredited test
SN: Subcontracted non accredited test
LOD: Limit of detection
LOQ: Limit of quantification
Result between LOD and LOQ: < LOQ

Unless otherwise stated in the notes, the place of the tests performance is workplace of analytical laboratories Eurofins Athens Analysis Laboratories.

Analytical report AR-24-Y9-059245-01
Issue Date 20.11.2024

Ioanna Zovoili
Analytical Services Manager

Pavlos Nisiannakis
Scientific & Technical Director

Validity check of document

END OF ANALYTICAL REPORT

multichrom.LAB
Εξειδίκευση στην ανάλυση ελαιολάδου από το 1993
Γ.Ε.ΜΗ.: 7833701000

Αναγνωρισμένο από το
Διεθνές Συμβούλιο Ελαίας
για Οργανοληπτική Δοκιμή
01/12/2022 – 30/11/2023

Κεντρικά: Σφακίων 50, 12131 ΠΕΡΙΣΤΕΡΙ - ΑΘΗΝΑ Τηλ. +30 2105910620 Fax. +30 2105311580 e-mail: info@multichromlab.com
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ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΟΡΓΑΝΟΛΗΠΤΙΚΗΣ ΔΟΚΙΜΗΣ No: Π-106617-s

Ημερομηνία έκδοσης: 4/5/2023

ΠΕΛΑΤΗΣ:	ΒΑΛΣΑΜΗΣ ΒΑΣΙΛΕΙΟΣ ΜΙΧΑΗΛ	**ΤΗΛΕΦΩΝΟ:**	6989905434
ΚΩΔΙΚΟΣ MULTICHROM.LAB :	Π-106617	**ΗΜΕΡΟΜΗΝΙΑ ΑΝΑΛΥΣΗΣ (από):**	18/4/2023
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ΣΦΡΑΓΙΔΑ:	ΑΘΙΚΤΗ ΕΜΠΟΡΙΚΗ ΣΥΣΚΕΥΑΣΙΑ	**ΔΕΙΓΜΑΤΟΛΗΨΙΑ ΑΠΟ:**	ΠΕΛΑΤΗ
ΣΤΟΙΧΕΙΑ ΔΕΙΓΜΑΤΟΣ:	ENIPEAS 250ml LOT 001 BB 30/09/2024		

ΑΠΟΤΕΛΕΣΜΑΤΑ

Προσδιορισμός	Μέθοδος	Μονάδες	Αποτελέσμα	Όριο*
Οργανοληπτική Δοκιμή (Διάμεσες Τιμές)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Ελάττωμα (Md)			0,0	= 0
Φρουτώδες (Mf)			4,6	> 0
Πικρό			3,4	-
Πικάντικο			4,0	-

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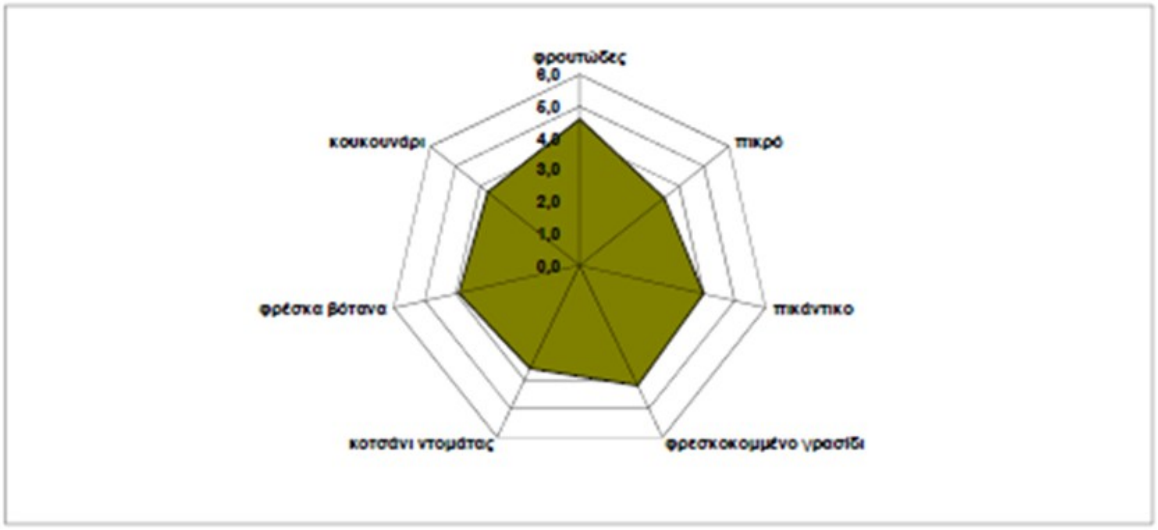
Δοκιμές
Αρ. Πιστοποιητικού 632-5

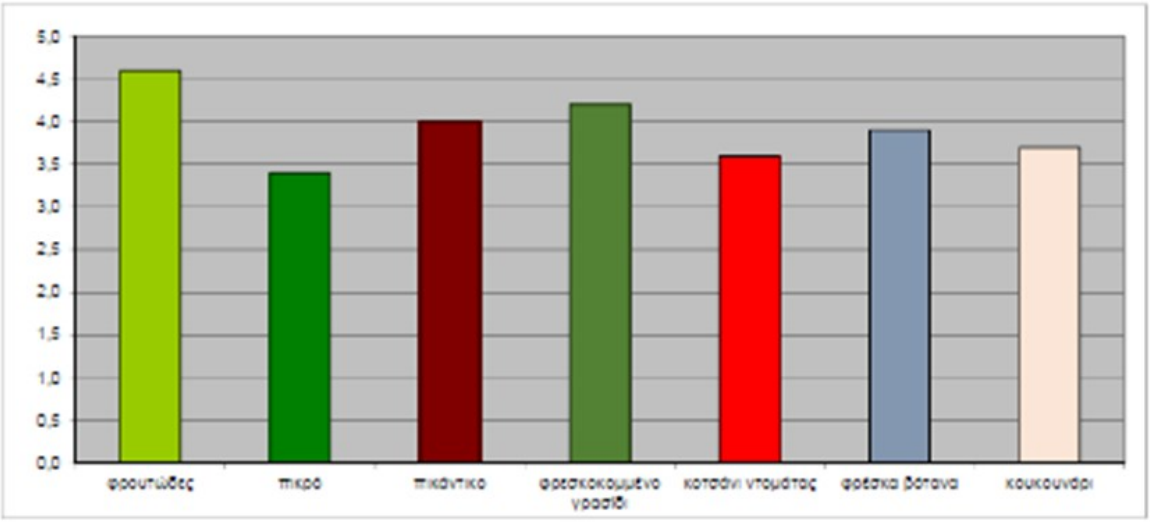
Multichromlab Αραχνοδιάγραμμα Οργανοληπτικού Προφίλ 106617

φρουτώδες	πικρό	πικάντικο	φρεσκοκομμένο γρασίδι	κοτσάνι ντομάτας	φρέσκα βότανα	κουκουνάρι
4,6	3,4	4,0	4,2	3,6	3,9	3,7

Multichromlab Αραχνοδιάγραμμα Οργανοληπτικού Προφίλ 106617

φρουτώδες	πικρό	πικάντικο	φρεσκοκομμένο γρασίδι	κοτσάνι ντομάτας	φρέσκα βότανα	κουκουνάρι
4,6	3,4	4,0	4,2	3,6	3,9	3,7





World Olive Center for Health
76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107010131
info@worldolivecenter.com

Athens: 13/11/2024

Cert. Num: C2425-00228

CERTIFICATE OF ANALYSIS

Brand Name: enipeas evoo
Owner: VALSAMIS VASILIOS
Variety: KORONEIKI
Origin: AGIOS GEORGIOS LANTZOIO ELIS GREECE
Harvesting Period: OCTOBER 2024
Oil Mill:

Analysis Date: 08/11/2024

Production Date:

Chemical Analysis

Oleocanthal	102	mg/Kg
Oleacein	69	mg/Kg
Oleocanthal+Oleacein (index D1)	171	mg/Kg
Ligstroside aglycon (monoaldehyde form)	37	mg/Kg
Oleuropein aglycon (monoaldehyde form)	48	mg/Kg
Ligstroside aglycon (dialdehyde form)*	356	mg/Kg
Oleuropein aglycon (dialdehyde form)**	246	mg/Kg
Free Tyrosol	25	mg/Kg
Total tyrosol derivatives	520	mg/Kg
Total hydroxytyrosol derivatives	363	mg/Kg
Total polyphenols analyzed	883	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 17,65mg of hydroxytyrosol, tyrosol or their derivatives.
Olive oils that contain >5 mg per 20 gr belong to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.
It should be noted that oleocanthal and oleacein present important biological activity and they have been related with anti-inflammatory, antioxidant, cardioprotective and neuroprotective activity.
The chemical analysis was performed at the National and Kapodistrian University of Athens according to the method that has been submitted to EFET and published in J. Agric. Food Chem. 2012, 60, 11696, J. Agric. Food Chem. 2014, 62, 600 & Molecules 2020, 25, 2449.
The results relate to the analyzed sample.
*Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

Magiatis Prokopios

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOGNOSY
AND NATURAL PRODUCTS CHEMISTRY

World Olive Center for Health
76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107010131
info@worldolivecenter.com

Athens: 02/11/2023
Cert. Num: C2324-00142

CERTIFICATE OF ANALYSIS

Brand Name: enipeas evoo
Owner: VALSAMIS VASILIOS
Variety: OLYMPIA-KORONEIKI
Origin: AGIOS GEORGIOS LANTZOIO ELIS GREECE
Harvesting Period: October 2023
Oil Mill:

Analysis Date: 01/11/2023
Production Date:

Chemical Analysis

Oleocanthal	194	mg/Kg
Oleacein	132	mg/Kg
Oleocanthal+Oleacein (index D1)	327	mg/Kg
Ligstroside aglycon (monoaldehyde form)	39	mg/Kg
Oleuropein aglycon (monoaldehyde form)	53	mg/Kg
Ligstroside aglycon (dialdehyde form)*	225	mg/Kg
Oleuropein aglycon (dialdehyde form)**	190	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	459	mg/Kg
Total hydroxytyrosol derivatives	375	mg/Kg
Total polyphenols analyzed	834	mg/Kg

Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) of the samples included in the international study performed at the University of California, Davis.
The daily consumption of 20 g of the analyzed olive oil provides 16,68mg of hydroxytyrosol, tyrosol or their derivatives.
Olive oils that contain >5 mg per 20 gr belong to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.
It should be noted that oleocanthal and oleacein present important biological activity and they have been related with anti-inflammatory, antioxidant, cardioprotective and neuroprotective activity.
The chemical analysis was performed at the National and Kapodistrian University of Athens according to the method that has been submitted to EFET and published in J. Agric. Food Chem. 2012, 60, 11696, J. Agric. Food Chem. 2014, 62, 600 & Molecules 2020, 25, 2449.
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World Olive Center for Health
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11634, Pagkrati, Athens
Tel: 2107010131
info@worldolivecenter.com

Athens: 23/11/2022
Cert. Num: C2223-00318

CERTIFICATE OF ANALYSIS

Brand Name: enipeas evoo
Owner: VALSAMIS VASSILIOS
Variety: OLYMPIA-KORONEIKI
Origin: AGIOS GEORGIOS LANTZOIO ELIS GREECE
Harvesting Period: November 2022
Oil Mill:

Analysis Date: 23/11/2022
Production Date:

Chemical Analysis

Oleocanthal	117	mg/Kg
Oleacein	88	mg/Kg
Oleocanthal+Oleacein (index D1)	205	mg/Kg
Ligstroside aglycon (monoaldehyde form)	37	mg/Kg
Oleuropein aglycon (monoaldehyde form)	53	mg/Kg
Ligstroside aglycon (dialdehyde form)*	365	mg/Kg
Oleuropein aglycon (dialdehyde form)**	258	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	519	mg/Kg
Total hydroxytyrosol derivatives	399	mg/Kg
Total polyphenols analyzed	918	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 18,35mg of hydroxytyrosol, tyrosol or their derivatives.
Olive oils that contain >5 mg per 20 gr belong to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.
It should be noted that oleocanthal and oleacein present important biological activity and they have been related with anti-inflammatory, antioxidant, cardioprotective and neuroprotective activity.
The chemical analysis was performed at the National and Kapodistrian University of Athens according to the method that has been submitted to EFET and published in J. Agric. Food Chem. 2012, 60, 11696, J. Agric. Food Chem. 2014, 62, 600 & Molecules 2020, 25, 2449.
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