

| Identity | | |
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| Fatty acid composition [g/ 100g of fatty acids] | | |
| Mono-unsaturated fatty acids (ref. Meth. DGF C-VI 11d; ISO 5509) | 77,6 | ±0,8 |
| Poly-unsaturated fatty acids (ref. Meth. DGF C-VI 11d; ISO 5509) | 11,4 | ±0,7 |
| Saturated fatty acids (ref. Meth. DGF C-VI 11d; ISO 5509) | 11,0 | ±0,8 |
| | | |
| Palmitic Acid (C16:0) (ref. Meth. DGF C-VI 11d; ISO 5509) | 11,91 | ±0,38 |
| Palmitoleic Acid (C16:1 (9c) (ref. Meth. DGF C-VI 11d; ISO 5509) | 0,81 | ±0,04 |
| Stearic Acid (C18:0) (ref. Meth. DGF C-VI 11d; ISO 5509) | 2,98 | ±0,03 |
| Oleic Acid (C18:1 (9c) (ref. Meth. DGF C-VI 11d; ISO 5509) | 72,18 | ±0,3 |
| Vaccenic Acid (C18:1 (11c) (ref. Meth. DGF C-VI 11d; ISO 5509) | 1,92 | ±0,09 |
| Linoleic Acid (C18:2) (ref. Meth. DGF C-VI 11d; ISO 5509) | 9,77 | ±0,8 |
| Linolenic Acid (C18:3) (ref. Meth. DGF C-VI 11d; ISO 5509) | 0,43 | ±0,16 |
| Iodine Value | 85,30 | ±0,6 |

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| Classification acc. sensory test and chemical analysis | Extra virgin |
| (Please note: A sample cannot be marketed as "extra virgin" if it does not meet the analytical or sensory requirements of Regulation EU 2022/2105 and 2022/2104) | |
| Overall quality: Range 1 (=very bad) to 8 (=Premium) | Very good quality [6] |
| Country and region (statistically determined by artificial intelligence; Probability > 95%) | GRE Lesbos |
| Variety (statistically determined by artificial intelligence; Probability > 90%) | Adramantiani Kolovi |
| Age [months] storage at dark, 15-18 degrees Celsius; determined by NIR | 6,8 (± 1) |
| Remaining storage life at 20 degrees Celsius [months] (If no defects!!!) | 13 Months/Monate |

Software Version 24.09.2025 - Referenzdaten - 2011-2025

Remarks: All results of this report are based on the statistical evaluation of the NIRS measurements. In general these results correlate very well with the corresponding laboratory values. A wrong identification cannot be excluded. A different identified origin than the labeled origin only means that the labeled origin could not be confirmed. The results are only representative for the analyzed sample. This report has been automatically generated. All NIR methods were validated using the corresponding international standards in accordance to ISO 17025. All statistical evaluations have been executed on a P=95% level.

References

- I Willenberg, B. Mathias, C. Gertz: A New Statistical Approach to Describe the Quality of Extra Virgin Olive Oils Using Near Infrared Spectroscopy (NIR) and Traditional Analytical Parameters, Eur. J. Lipid Sci. Technol. 2018, 1900361
 C. Gertz, A. Gertz, B. Mathias, I. Willenberg: A Systematic Chemometric Approach to Identify the Geographical Origin of Olive Oils, Eur. J. Lipid Sci. Technol. 2019, Eur. J. Lipid Sci. Technol. 2019, 1900281
 C. Gertz, B. Mathias, I. Willenberg: Detection of Adulterated Extra Virgin Olive Oil Using Near Infrared Spectroscopy (NIR) and Traditional Analytical Parameters, Eur. J. Lipid Sci. Technol. 2020
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