

TESTING & ANALYSIS

Olive Oil Laboratory of Mytilene provides a broad range of chemical analysis services including quality, adulteration and safety criteria in order to classify the olive oil according to European Regulation 2568/91.

Quality Criteria

- Determination of Acidity
- Determination of Peroxide Value
- Absorbance in Ultraviolet (K232, K270, Delta K)
- Organoleptic assessment of virgin olive oil



HELLENIC AGRICULTURAL ORGANIZATION "DEMETER"
INSTITUTE OF OLIVE TREE, SUBTROPICAL PLANTS AND VITICULTURE



MINISTRY OF RURAL DEVELOPMENT AND FOOD

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OLIVE OIL
LABORATORY
OF MYTILINI



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Purity Criteria

- Determination of waxes content
- Determination of the composition and content of sterols and triterpene dialcohols
- Determination of methyl esters of fatty acids
- Determination of the difference between actual and theoretical content of triacylglycerols with ECN42 (Δ ECN42)

Safety Criteria

- Determination of volatile halogenated solvents content

Other chemical analyses performed by the laboratory:

- Determination of Water Content in olive oil by Karl Fischer method
- Pesticide Residue Analysis in olive oil

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Organoleptic assessment of virgin olive oil

Apart from chemical laboratory Olive Oil Laboratory of Mytilene has an accredited (due to EN ISO 17025: 2005) organoleptic (sensory) panel consisting of 15 well trained tasters and the panel supervisor. Members of organoleptic panel taste olive oil samples under certain time and controlled environmental conditions in isolated booths in organoleptic assessment room in Olive Oil Laboratory of Mytilene.

Olive Oil Quality Control Laboratory of Mytilene

Olive Oil Laboratory of Mytilene, included in Operational Programme "Competitiveness and Entrepreneurship", (OPCE II), is equipped with state of the art equipment and instrumentation which is used by highly qualified staff and provides physicochemical, chemical and organoleptic testing in the field of olive oil analysis.

Olive Oil Laboratory of Mytilene is the only accredited, due to EN ISO/IEC 17025: 2005 by ESYD (Hellenic Accreditation System), in the field of olive oil laboratory in North Aegean, ensuring the accuracy and reliability of measurements, with a view to excellent service and customers' satisfaction.

Main Objectives

The primary purpose of Olive Oil Laboratory of Mytilene is to provide accurate and reliable results in order to meet the needs of agricultural sector, olive oil industry and customers. From laboratory testing to regulatory compliance and beyond, consumer will enjoy safe and genuine olive oil with advanced value and high quality.



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