Hellenic Accreditation System

Annex F1/7 to the Certificate No. **1001**-3

SCOPE of ACCREDITATION

of the
Testing Laboratory
of
Laboratory of Food Technology,
Institute of Olive Tree, Subtropical Crops and Viticulture,
General Directorate of Agricultural Research,
Hellenic Agricultural Organization
DIMITRA (ELGO DIMITRA)
Ministry of Rural Development and Food

Tested materials/ products	Types of test/ Properties to be measured	Applied standards/ Techniques to be used
Chemical tests		
1. Olive oil and olive pomace oil	1. Determination of free fatty acids, cold method	COI/T.20/Doc. No 34
	2. Spectrophotometric investigation in the ultraviolet	COI/T.20/Doc. No 19
	3. Determination of the difference between actual and theoretical content of triacylglycerols with ECN42	COI/T.20/Doc. No 20
	4. Determination of waxes content	COI/T.20/Doc. No 28
2. Olive oil and olive pomace oil –Vegetable fats & oils	1. Determination of the peroxide value	COI/T.20/Doc. No 35
	2. Determination of methyl esters of fatty acids	COI/T.20/Doc. No 33
	3. Determination of moisture (Karl Fischer)	ISO 8534:2017
2. Olive oil and olive pomace		

Tested materials/ products	Types of test/ Properties to be measured	Applied standards/ Techniques to be used
oil –Vegetable fats & oils (continue)		
Organoleptic tests		
Virgin Olive Oil	Organoleptic assessment	COI/T.20/Doc. No 15 – except for its points 4.4 and 10.4

Site of assessment: **Permanent laboratory premises, 167 Karamanli Av, Agrokipio, 73 100 Chania, Greece.**
Approved Signatories: **G. Kalantzakis, H. Barbopoulou, A. Papamanolioudaki.**

This Scope of Accreditation replaces the previous one dated 20.02.2024.
The Accreditation Certificate No. **1001**-2, to ELOT EN ISO/IEC 17025:2017, is valid until 22.09.2028.

Athens, 11.04.2024

Christos Nestoras
CEO of ESYD