Hellenic Accreditation System

Annex F1/6 to the Certificate No.**975**-4

SCOPE of ACCREDITATION

of the

Testing Laboratory

of

Olive Oil Laboratory of Mytilene, Institute of Olive Tree, Subtropical Plants and Viticulture, General Directorate of Agricultural Research, Hellenic Agricultural Organization DEMETER, YPAAT

Tested materials/ products	Types of test/ Properties to be measured	Applied standards/ Techniques to be used
Chemical tests		
1. Olive oil and 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
2. Olive oil and pomace oil – Vegetable fats and oils	Determination of the peroxide value	COI/T.20/Doc. No 35
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, Kato Tritos, 81 106 Mytilene, Greece.**
Approved Signatories: **E. Kouzoumi**

This Scope of Accreditation replaces the previous one dated 24.04.2023.
The Accreditation Certificate No. **975**-4, to ELOT EN ISO/IEC 17025:2017, is extended until 27.04.2028.

Athens, 28.07.2023

Christos Nestoras
CEO of ESYD