

**Food Allergens
Laboratory**

Food Allergens Laboratory

38, Kalopsidas Str.
7060, Livadia, Cyprus
Tel/Fax: +357 24669934

www.foodallergenslab.com mail: info@foodallergenslab.com



TEST REPORT

CLIENT DETAILS

THE DIAMOND CHEF LLC
9075 WEST NICOLET AVENUE, GLENDALE, AZ 85305-1616, USA.
For the attention of: *DIAMANTIS ORFANOS*

Certificate No. : **3201-CY01013027-21-02**
Issue No. : 3
Date Received : 08/02/2025
Start of Analysis :
End of Analysis :
Date of Report : 18/02/2025

SAMPLE DETAILS

Code : **3201-CY01013027-21** Order No : **113848**
Category : **Fats & Oils**
Description : **THE MARBLE KING - ORGANIC EXTRA VIRGIN OLIVE OIL**

SAMPLING PROCESS DETAILS

Sampled by : *Πελάτης (Client)*
Condition : *Αποδεκτή (Acceptable)*
Packaging : *Περιέκτης (container) > 100g*
Preservation : *Ψυγείο (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Energy	3389	Kj/100ml	-	Calculative (REG1169-2011)	
Energy	824	Kcal/100ml	-	Calculative (REG1169-2011)	
Fat	91.6	g/100ml	0.1	Soxhlet Inhouse Method	
Saturated Fats	11.7	g/100ml	0.1	GLC EEC Regulation 2568/91	
Mono-Unsaturated Fats	73.7	g/100ml	0.1	GLC EEC Regulation 2568/91	
Poly-Unsaturated Fats	6.2	g/100ml	0.1	GLC EEC Regulation 2568/91	
trans Fats	<DL	g/100ml	0.05	GLC EEC Regulation 2568/91	
Carbohydrates (total)	0.0	g/100ml	0.1	CALCULATIVE	
Total Sugars	<DL	g/100ml	0.1	Enzymatic	
Total Dietary Fibre	<DL	g/100ml	0.1	AOAC 991.43	
Proteins	<DL	g/100ml	0.1	kjeldahl In house according to ISO/DIS 8968-2	
Sodium (Na)	<DL	mg/Kg	0.10	Internal, ICP-OES method based on CYS EN 16943: 2017 Method code: O 011	
Moisture	0	g/100ml	-	GREEK CODEX	
Potassium (K)	<DL	mg/Kg	0.10	ICP-OES CYS EN 16943:2017	
Vitamin D (Calciferol)	<DL	mg/100g	0.01	HPLC	

Lab Director

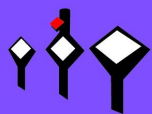
G. Siragakis, Chemist MSc

Laboratory Supervisor

El. Xristodoulou, Food Technologist

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E330 -1 - Certificate No: **3201 -CY01013027 -21 -02** - Issue No: **3**



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Iron (Fe)	0.12	mg/Kg	0.01	ICP-OES CYS EN 16943:2017	
Calcium (Ca)	<DL	mg/Kg	0.50	ICP-OES CYS EN 16943:2017	

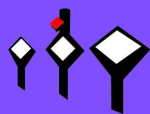
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100% ORGANIC EXTRA VIRGIN OLIVE OIL

Nutrition Facts	
Serving size	1tbsp (15ml)
Amount per serving	
Calories	120
	% DV*
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 11g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium	
*%DV = % Daily Value	

Lab Director

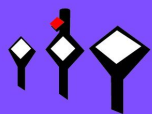
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9075 WEST NICOLET AVENUE, GLENDALE, AZ 85305-1616, USA.

For the attention of: *DIAMANTIS ORFANOS*

SAMPLE DETAILS

Code : **3201-CY01013027-21** Order No : **113848**

Category : **Fats & Oils**

Description : **THE MARBLE KING - ORGANIC EXTRA VIRGIN OLIVE OIL**

Certificate No. : **3201-CY01013027-21-02**

Issue No. : **3**

Date Received : **08/02/2025**

Start of Analysis :

End of Analysis :

Date of Report : **18/02/2025**

SAMPLING PROCESS DETAILS

Sampled by : *Πελάτης (Client)*

Condition : *Αποδεκτή (Acceptable)*

Packaging : *Περιέκτης (container) > 100g*

Preservation : *Ψυγείο (Refrigerator)*

Remarks

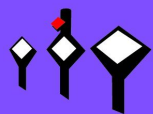
This sample was classified as 100% EXTRA VIRGIN OLIVE OIL, SUPERIOR QUALITY (ORGANIC)

Lab Director

G. Siragakis, Chemist MSc

Laboratory Supervisor

El. Xristodoulou, Food Technologist



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TEST REPORT

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THE DIAMOND CHEF LLC		Issue No.	: 3
9075 WEST NICOLET AVENUE, GLENDALE, AZ 85305-1616, USA.		Date Received	: 08/02/2025
For the attention of: DIAMANTIS ORFANOS		Start of Analysis	:
		End of Analysis	:
		Date of Report	: 18/02/2025
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code	: 3201-CY01013027-21	Order No	: 113848
Category	: Fats & Oils	Sampled by	: Πελάτης (Client)
Description	: THE MARBLE KING - ORGANIC EXTRA VIRGIN OLIVE OIL	Condition	: Αποδεκτή (Acceptable)
		Packaging	: Περιέκτης (container) > 100g
		Preservation	: Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Peroxide Value	12.2	mEq O2/kg	0.31	EEC Reg. 2568/91	
Acidity	0.30	% (w/w)	0.08	In house, based on στο American Oil Chemists Society, Official method Ca 5a-40, 1997 Method code O 002	
Special Absorption Coefficient (ΔK)	0.003	-	-	Internal method based on EEC Regulation 2568/91, Annex IX Method Code O 001	
Absorption Coefficient for λ=232nm (K 232)	1.891	-	-	Internal method based on EEC Regulation 2568/91, Annex IX Method Code O 001	
Absorption Coefficient for λ=270nm (K 270)	0.120	-	-	Internal method based on EEC Regulation 2568/91, Annex IX Method Code O 001	

Sampling is out of the accreditation scope.

Lab Director

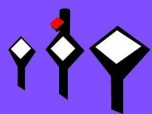
G. Siragakis, Chemist MSc

Laboratory Supervisor

El. Xristodoulou, Food Technologist

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Sampled by : Πελάτης (Client)
Condition : Αποδεκτή (Acceptable)
Packaging : Περιέκτης (container) > 100g
Preservation : Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Density	0.9159	gr/ml	0.1	GREEK CODEX	

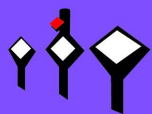
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Description : **THE MARBLE KING - ORGANIC EXTRA VIRGIN OLIVE OIL**

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Sampled by : Πελάτης (Client)
Condition : Αποδεκτή (Acceptable)
Packaging : Περιέκτης (container) > 100g
Preservation : Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
ORGANOLEPTIC ASSESMENT					
Median of fruity (Mf)	3.1		-	EEC Reg. 2568/91	
Median of Bitter (Mb)	3.0		-	EEC Reg. 2568/91	
Median of pungent (Mp)	2.9		-	EEC Reg. 2568/91	
Median of defect (Md)	0		-	EEC Reg. 2568/91	

Lab Director

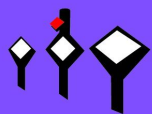
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Δοκιμές
Αρ. Πιστ. 489

TEST REPORT

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For the attention of: DIAMANTIS ORFANOS

Certificate No. : 3201-CY01013027-21-04
Issue No. : 2
Date Received : 08/02/2025
Start of Analysis :
End of Analysis :
Date of Report : 18/02/2025

SAMPLE DETAILS

Code : 3201-CY01013027-21 Order No : 113848
Category : Fats & Oils
Description : THE MARBLE KING - ORGANIC EXTRA VIRGIN OLIVE OIL

SAMPLING PROCESS DETAILS

Sampled by : Πελάτης (Client)
Condition : Αποδεκτή (Acceptable)
Packaging : Περιέκτης (container) > 100g
Preservation : Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Residue Analysis for 130 substances of plant-protection products					
Table 1	<LOD	mg/Kg	0.01	GC-MS/MS	
TABLE 1 (Πίνακας 1) Method: GC-MS/MS, (Μέθοδος: GC-MS/MS LOD: Limit of Detection (Όριο Ανίχνευσης) = 0.01 mg/kg Acinathrin, Alachlor, Aldrin, Amitraz, Azinphos -ethyl, Azoxystrobin, Benalaxyl, Bifenox, Bifenthrin, Bitertanol, Bromophos -ethyl, *Bromopropylate, Buprofezin, Cadusafos, *Chlorfenapyr, *Chlorobenzilate, *Chlorpropham, Chlorpyrifos (-ethyl), Chlorpyrifos -methyl, *Chlorthal -dimethyl (DCPA), Coumaphos, Cyanazine, Cyanofenphos, Cyfluthrin total, Cyhalothrin lambda, Cypermethrin total, Cyproconazole, Cyprodinil, DDD -op, DDD -pp, DDE -pp, DDT -op, DDT -pp, Deltamethrin, Diazinon, Dichlofop methyl, Dicofof -op, Dicofof -pp, Dieldrin, Diflufenican, Diniconazole, *Diphenylamine, *Disulfoton, Dodemorph, Endosulfan total (alpha endosulfan, beta endosulfan & endosulfan sulfate), Endrin, Ethalfuralin, Ethion, Fenamiphos, *Fenchlorfos, Fenpropathrin, Fenpropidin, *Fenson, Fenthion, Fenvalerate, Fluchloralin, Flucythrinate, Fluquinconazole, Fluvalinate, *Formothion, HCH -a, HCH -b, Heptachlor, Heptachlor epoxide -cis, Hexachlorobenzene (HCB), Hexaconazole, Imazalil, Isodrin, Isopropalin, Kresoxim -methyl, Lindane, Lufenuron, Malathion, Methidathion, *Methoxychlor, Metribuzin, Napropamide, Nuairimol, Oxadiazon, Paclobutrazole, Parathion -ethyl, Penconazole, Pendimethalin, Pentachloroaniline, Pentachlorobenzene (QCB), Permethrin, *Phorate, Pirimiphos -ethyl, Pirimiphos -methyl, *Procymidone, Profenofos, Profluralin, Propargite, Propiconazole, *Propyzamide, Prothiofos, Pyraclostrobin, Pyrazophos, Pyridaben, Quinoxifen, Quintozene (PCNB), Spiroxamine, Tebuconazole, Tecnazene, Tefluthrin, Terbufos, Terbutylazine, Tetrachlorvinphos, Tetraconazole, Tetradifon, Tetrasul, Triadimefon, Triadimenol, Triazophos, Trifluralin, Vinclozolin * Compounds not included in our accreditation scope (Οι ουσίες με ένα ασκερίσκο δεν συμπεριλαμβάνονται στο πεδίο διαπίστευσης μας), Πακέτο GCMSMS-1, Έκδοση: 28-05-20.					
Η προσβαση στα όρια νομοθεσίας (MRL) γίνεται από τον ιστοχώρο της Ευρωπαϊκής Ένωσης (Pesticides EU-MRLs Database) http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EL Access to legislation limits (MRL) is from the website of the European Union (Pesticides EU-MRLs Database) http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN					

Lab Director

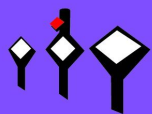
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Laboratory Supervisor

El. Xristodoulou, Food Technologist

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E330 -1 - Certificate No: 3201 -CY01013027 -21 -04 - Issue No: 2



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SAMPLING PROCESS DETAILS

Sampled by : *Πελάτης (Client)*
Condition : *Αποδεκτή (Acceptable)*
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Preservation : *Ψυγείο (Refrigerator)*

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
STEROLS PROFILE					
Cholesterol	0.1	%sterol content	0.1	IOOC	
Brassicasterol	<DL	%sterol content	0.01	IOOC	
24-meth-Cholesterol	0.23	%sterol content	0.01	IOOC	
Campesterol	3.59	%sterol content	0.01	IOOC	
Campestanol	0.02	%sterol content	0.01	IOOC	
Stigmasterol	0.80	%sterol content	0.01	IOOC	
β-Sitosterol	84.28	%sterol content	0.01	IOOC	
Δ5-Avenasterol	8.76	%sterol content	0.01	IOOC	
Δ7-Stigmastenol	0.17	%sterol content	0.01	IOOC	
Δ7-Avenasterol	0.33	%sterol content	0.01	IOOC	
Sum of Erythrodiol & Uvaol	2.43	%sterol content	0.01	IOOC	
β-Sitosterol mix	94.77	%sterol content	0.01	IOOC	
Total Sterols content	1211	mg/Kg	0.01	IOOC	

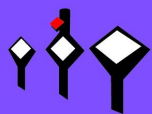
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Continuing from previous page

Diglycerides	73.5	%	1	ISO 29822	
Pyropheophytines	0.74	%	0.10	ISO 29841	
Oxidation Stability (Oxitest-Rancimat)	15.2	hours	0.1	AOCS Cd 12c-16 (100°C)	
Ethylesters	<DL	mg/Kg	5	reg EE 61/2011	

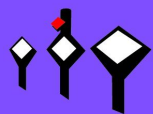
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For the attention of: DIAMANTIS ORFANOS

Certificate No. : **3201-CY01013027-21-07**
Issue No. : 3
Date Received : 08/02/2025
Start of Analysis :
End of Analysis :
Date of Report : 18/02/2025

SAMPLE DETAILS

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Packaging : Περιέκτης (container) >100g
Preservation : Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Myristic acid (C14:0)	<DL	% of total fat	0.02	O 1016 GLC EEC Regulation 2568/91	
Palmitic acid (C16:0)	11.2	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Palmitoleic acid (C16:1)	1.11	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Stearic acid (C18:0)	1.55	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Heptadecanoic acid (C17:0)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Oleic acid (C18:1)	79.4	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
α-Linoleic acid (C18:2)	6.10	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Linolenic acid (C18:3)	0.61	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Arachidic acid (C20:0)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Eicosenoic acid (Gadoleic, C20:1)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Behenic acid (C22:0)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Erucic acid (C22:1)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Lignoceric acid (C24:0)	0.1	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
cis-10-Heptadecenoic acid (C17:1)	<DL	% of total fat	0.05	O 1016 GLC EEC Regulation 2568/91	
Oleic acid (trans Oleic-C18:1t)	<DL	% of total fat	0.02	O 1016 GLC EEC Regulation 2568/91	
trans Linoleic acid (C18:2T)	<DL	% of total fat	0.02	O 1016 GLC EEC Regulation 2568/91	
trans Linolenic(C18:3T) acid	<DL	% of total fat	0.02	O 1016 GLC EEC Regulation 2568/91	

Lab Director

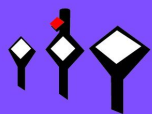
G. Siragakis, Chemist MSc

Laboratory Supervisor

El. Xristodoulou, Food Technologist

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E330 -1 - Certificate No: **3201 -CY01013027 -21 -07** - Issue No: **3**



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TEST REPORT

CLIENT DETAILS		Certificate No.	: 3201-CY01013027-21-02
THE DIAMOND CHEF LLC		Issue No.	: 3
9075 WEST NICOLET AVENUE, GLENDALE, AZ 85305-1616, USA.		Date Received	: 08/02/2025
For the attention of: DIAMANTIS ORFANOS		Start of Analysis	:
		End of Analysis	:
		Date of Report	: 18/02/2025
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code	: 3201-CY01013027-21	Order No	: 113848
Category	: Fats & Oils	Sampled by	: Πελάτης (Client)
Description	: THE MARBLE KING - ORGANIC EXTRA VIRGIN OLIVE OIL	Condition	: Αποδεκτή (Acceptable)
		Packaging	: Περιέκτης (container) > 100g
		Preservation	: Ψυγείο (Refrigerator)

RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Total Polyphenols (as tyrosol)	307	mg/Kg	40	International Olive Council, COI/T.20/Doc No 29	
Hydroxy-tyrosol (3,4 DHPEA)	35	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	
Tyrosol (p, HPEA)	39	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	
Dialdehydic form of decarboxymethyl oleuropein aglycon (3,4 DHPEH-EDA)	10	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	
Dialdehydic form of decarboxymethyl ligstroside aglycon (p, HPEA-EDA)	11	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	
Lignans	110	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	
Oleuropein aglycon (3,4 DHPEA-EA)	12	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	
Ligstroside aglycon (p, HPEA-EA)	10	mg/Kg	3	International Olive Council, COI/T.20/Doc No 29	

Lab Director

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