

**“Certification of Authenticity and Development of a  
Promotion Network olive products in the across border  
GREECE – ITALY area”**

**“AUTHENTIC-OLIVE-NET”**

**Deliverable 3.1:  
“Sampling guide and olive oil  
samples”**



## **Sampling guide for the collection of olive oil to be analyzed**

In order to have samples that meet the necessary criteria, to ensure the authenticity of the product (olive oil), we must be sure that the olives come strictly from the variety we want to authenticate. For this reason, an expert (agronomist) or a well trained person must be in charge of the collection of the samples.

### **Determine the varieties to be authenticated**

5 selected olive oil producing varieties:

For the Greek region those varieties will be **Koroneiki and Lianolia Kerkyras**

For the Italian region those varieties will be **Favolosa FS17, Coratina, and Peranzana**

### **Determine the sampling periods**

Sampling periods will be determined according to the maturity of the olives because the crop maturity varies from year to year depending on the climatic conditions. The sampling periods will be three.

1. Early harvest (immature crop green colour olive skin mostly) **roughly end of October beginning of November** “coded samples (E)”

3. Late harvest, (mature crop mostly black colour of olive skin). **roughly middle of December end of December** “coded samples (L)”

### **Method of samples Collection**

The olive oil samples will be collected from olive mills at the cross boarding area directly from the separator.

First step of the sampling is for the person responsible (expert agronomist or other well trained person) to determine the **stage of maturity of the**

**olive fruits** inserted to the olive mill (**maturity index M.I.**) and record it as Early Midle or Late harvest (“E”, “L”)

Then he will follow the olive oil extraction procedure to ensure the olive oil samples come from the selected batch of fruits. Also the person responsible for the sampling must check if the **extraction procedure** is done **according to the regulations of the E.U. and the I.O.C.**

Finally the samples will be taken directly from the separator. The sample of olive oil will fill **3 dark green bottles of 750 ml maraska type or other** suitable for olive oil without leaving any air inside the bottle.

### Number of samples

The Number of samples per variety and season will be 10. For each sample we must have 2 bottles **dark green containing 750 ml maraska type or other**. For example E1a, E1b, will be the codes for the two bottles of the first sample of the Early season harvest and E20a, E20b, for the last. The same coding for the other periods.

### Marking of the samples

The bottles will have specific codes per Variety, season of harvest, area of sampling olive mill and farmer. (For example “L” for Lianolia “E1” for early harvest sample 1 “E2” for early harvest sample 2 etc, “Nikolaou” for name of olive mill “Nikolopoulos” for farmer). The code at this case on the specific bottle of the example will be (**L , E1a, P, Nikolaou, Nikolopoulos**). This way we will **ensure the traceability of each sample** if we have to check anything in the future. This way we will have E1a, b to E10a, b samples for early season **distributed in 2 or 3 areas preferably**, and the same for the other periods.

**Below you can see all the sampling codes for all the bottles collected.**  
**Each one of the codes below must be in one bottle on a sticker.**

#### EARLY HARVEST

Varieties	Koroneiki	Lianolia	Coratina	Peranzana	Favolosa
Sample codes per bottle	KE1a, KE1b	LE1a, LE1b	CE1a, CE1b	PE1a, PE1b	FE1a, FE1b
Sample codes per bottle	KE2a, KE2b	LE2a, LE2b	CE2a, CE2b	PE2a, PE2b	FE2a, FE2b
Sample codes per bottle	KE3a, KE3b	LE3a, LE3b	CE3a, CE3b	PE3a, PE3b	FE3a, FE3b

Sample codes per bottle	KE4a, KE4b	LE4a, LE4b	CE4a, CE4b	PE4a, PE4b	FE4a, FE4b
Sample codes per bottle	KE5a, KE5b	LE5a, LE5b	CE5a, CE5b	PE5a, PE5b	FE5a, FE5b
Sample codes per bottle	KE6a, KE6b	LE6a, LE6b	CE6a, CE6b	PE6a, PE6b	FE6a, FE6b
Sample codes per bottle	KE7a, KE7b	LE7a, LE7b	CE7a, CE7b	PE7a, PE7b	FE7a, FE7b
Sample codes per bottle	KE8a, KE8b	LE8a, LE8b	CE8a, CE8b	PE8a, PE8b	FE8a, FE8b
Sample codes per bottle	KE9a, KE9b	LE9a, LE9b	CE9a, CE9b	PE9a, PE9b	FE9a, FE9b
Sample codes per bottle	KE10a, KE10b	LE10a, LE10b	CE10a, CE10b	PE10a, PE10b	FE10a, FE10b

### LATE HARVEST

Varieties	Koroneiki	Lianolia	Coratina	Peranzana	Favolosa
Sample codes per bottle	KL1a, KL1b	LL1a, LL1b	CL1a, CL1b	PL1a, PL1b	FL1a, FL1b
Sample codes per bottle	KL2a, KL2b	LL2a, LL2b	CL2a, CL2b	PL2a, PL2b	FL2a, FL2b
Sample codes per bottle	KL3a, KL3b	LL3a, LL3b	CL3a, CL3b	PL3a, PL3b	FL3a, FL3b
Sample codes per bottle	KL4a, KL4b	LL4a, LL4b	CL4a, CL4b	PL4a, PL4b	FL4a, FL4b
Sample codes per bottle	KL5a, KL5b	LL5a, LL5b	CL5a, CL5b	PL5a, PL5b	FL5a, FL5b
Sample codes per bottle	KL6a, KL6b	LL6a, LL6b	CL6a, CL6b	PL6a, PL6b	FL6a, FL6b
Sample codes per bottle	KL7a, KL7b	LL7a, LL7b	CL7a, CL7b	PL7a, PL7b	FL7a, FL7b
Sample codes per bottle	KL8a, KL8b	LL8a, LL8b	CL8a, CL8b	PL8a, PL8b	FL8a, FL8b
Sample codes per bottle	KL9a, KL9b	LL9a, LL9b	CL9a, CL9b	PL9a, PL9b	FL9a, FL9b
Sample codes per bottle	KL10a, KL10b	LL10a, LL10b	CL10a, CL10b	PL10a, PL10b	FL10a, FL10b

## **Storage of samples and shipment**

The samples will be stored until shipment to ELGO at a refrigerator (4°C degrees Celsius) preferably or a dark cold place. The shipment must not be delayed (per harvest period) in order to have the analysis and the data as soon as possible. This means that if we have collected lets say half the samples of the early batch, we arrange the shipment and we don't wait until all the "E" samples are collected, and the same goes on for all the periods.

This guide will be followed by a data collection sheet FOR EACH ONE OF THE SAMPLES.

The data sheet of olive oil samples will be attached along with the sampling guide to the e-mail send to every partner of the project.



### Samples of olive oil from Preveza Chamber, Region of Westen Greece, Assopoli, Foggia Chamber

CODE	Variety	REGION	HARVEST PERIOD	OLIVE MILL	CENTRIFUGATION SYSTEM	Malaxation time	Temperature	CULTIVATION	
KE1	Koroneiki	ΚΑΣΤΡΟΣΥΚΙΑ ΠΡΕΒΕΖΑΣ	EARLY	ΕΛΑΙΟΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE2	Koroneiki	ΝΙΚΟΠΟΛΗ ΠΡΕΒΕΖΑΣ	EARLY	ΕΛΑΙΟΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE3	Koroneiki	ΝΕΑ ΣΙΝΩΠΗ ΠΡΕΒΕΖΑΣ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE4	Koroneiki	ΑΓΙΟΣ ΘΩΜΑΣ ΠΡΕΒΕΖΑΣ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE5	Koroneiki	ΑΝΩ ΡΑΧΗ ΠΡΕΒΕΖΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE6	Koroneiki	ΒΟΥΛΙΤΣΑ ΠΑΝΑΓΙΑΣ (ΠΡΕΒΕΖΑ)	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE7	Koroneiki	ΜΥΡΣΙΝΗ ΠΡΕΒΕΖΑΣ	EARLY	ΖΗΣΗΣ Ν.Γ.Χ. ΣΠΥΡΙΔΩΝ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE8	Koroneiki	ΑΗΔΟΝΙΑ ΠΡΕΒΕΖΑΣ	EARLY	ΚΑΣΚΑΝΗΣ Α.Χ.Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE9	Koroneiki	ΜΕΓΑ ΔΕΝΤΡΟ ΠΡΕΒΕΖΑΣ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE10	Koroneiki	ΩΡΟΠΟΣ ΠΡΕΒΕΖΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE11	Koroneiki	ΝΕΩΧΟΡΙ ΑΡΤΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΒΙΟΛΟΓΙΚΗ	
KE12	Koroneiki	ΚΟΥΡΤΕΣΙ ΗΛΕΙΑΣ	EARLY	ΑΦΟΙ ΑΔΑΜΟΠΟΥΛΟΙ	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE13	Koroneiki	ΠΕΤΑ , ΑΧΑΙΑ	EARLY	ΑΧΑΙΩΝ ΕΛΑΙΑ ΓΑΙΑ	2-phase	35-45 min	27-30°C	ΒΙΟΛΟΓΙΚΗ	
KE14	Koroneiki	ΚΟΥΓΕΙΚΑ ΒΑΡΔΑΣ ΗΛΕΙΑΣ	EARLY	Α.ΣΤΕΦΑΝΟΠΟΥΛΟΣ & ΣΙΑ Ο.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE15	Koroneiki	ΜΕΛΙΣΣΑ ΛΕΧΑΙΝΩΝ ΗΛΕΙΑ	EARLY	ΠΑΝ. ΘΕΟΦΙΛΟΠΟΥΛΟΣ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE16	Koroneiki	ΚΑΣΤΡΟ ΗΛΕΙΑ	EARLY	Κ.Κ ΚΟΥΡΗ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE17	Koroneiki	ΕΒΥΘΟΣ ΛΕΧΑΙΝΩΝ, ΗΛΕΙΑ	EARLY	ΠΑΠΑΔΟΠΟΥΛΟΣ MEDITERRE	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE18	Koroneiki	ΜΑΧΟΥ ΒΑΡΘΟΛΟΜΙΟΜ, ΗΛΕΙΑ	EARLY	ΣΟΥΛΗΣ ΕΛΑΙΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE19	Koroneiki	ΓΙΔΙΑΡΗΣ	EARLY	ΓΙΔΙΑΡΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KE20	Koroneiki	ΓΙΔΙΑΡΗΣ	EARLY	ΓΙΔΙΑΡΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	3-phase	35-45 min	27-30°C	ΒΙΟΛΟΓΙΚΗ	
KM1	Koroneiki	ΜΕΓΑΔΕΝΤΡΟ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΩΝ/ΝΟΣ ΖΗΚΑΣ & ΣΙΑ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KM2	Koroneiki	ΜΥΤΙΚΑΣ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΩΝ/ΝΟΣ ΖΗΚΑΣ & ΣΙΑ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	

<b>KM3</b>	<b>Koroneiki</b>	ΒΡΑΧΟΣ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΑΣΚΑΝΗΣ Α.Χ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM4</b>	<b>Koroneiki</b>	ΚΑΝΑΛΙ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM5</b>	<b>Koroneiki</b>	ΚΡΑΝΙΑ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM6</b>	<b>Koroneiki</b>	ΩΡΟΠΟΣ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM7</b>	<b>Koroneiki</b>	ΝΕΑ ΚΕΡΑΣΟΥΝΤΑ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM8</b>	<b>Koroneiki</b>	ΩΡΟΠΟΣ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM9</b>	<b>Koroneiki</b>	ΜΕΛΑΤΕΣ, ΑΡΤΑΣ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM10</b>	<b>Koroneiki</b>	ΤΣΑΓΚΑΡΟΠΟΥΛΟ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM13</b>	<b>Koroneiki</b>	ΩΡΟΠΟΣ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM14</b>	<b>Koroneiki</b>	ΜΕΓΑΔΕΝΤΡΟ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΩΝ/ΝΟΣ ΖΗΚΑΣ & ΣΙΑ Ο.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM15</b>	<b>Koroneiki</b>	ΑΚΤΙΟ, ΠΡΕΒΕΖΑΣ	LATE	ΖΗΣΗΣ Ν.Γ.Χ. ΣΠΥΡΙΔΩΝ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>KM16</b>	<b>Koroneiki</b>	ΚΑΣΤΡΟΣΥΚΙΑ ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL1	<b>Koroneiki</b>	ΦΙΛΛΙΠΙΑΔΑ, ΠΡΕΒΕΖΑΣ	LATE	ΒΙΤΣΙΟΣ ΛΑΜΠΡΟΣ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL2	<b>Koroneiki</b>	ΑΚΤΙΟ, ΠΡΕΒΕΖΑΣ	LATE	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL3	<b>Koroneiki</b>	ΝΕΑ ΣΑΜΦΟΥΝΤΑ, ΠΡΕΒΕΖΑΣ	LATE	ΒΟΥΛΙΤΣΙΩΤΗΣ Π.Α	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL4	<b>Koroneiki</b>	ΚΑΣΤΡΟΣΥΚΙΑ ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL5	<b>Koroneiki</b>	ΑΡΧΑΓΓΕΛΟΣ, ΠΡΕΒΕΖΑΣ	LATE	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL6	<b>Koroneiki</b>	ΑΚΤΙΟ, ΠΡΕΒΕΖΑΣ	LATE	ΖΗΣΗΣ Ν.Γ.Χ. ΣΠΥΡΙΔΩΝ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL7	<b>Koroneiki</b>	ΒΡΑΧΟΣ, ΠΡΕΒΕΖΑΣ	LATE	ΝΑΣΤΑΣ ΣΠΥΡΙΔΩΝ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL8	<b>Koroneiki</b>	ΜΕΓΑΔΕΝΤΡΟ, ΠΡΕΒΕΖΑΣ	LATE	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL9	<b>Koroneiki</b>	ΓΙΔΙΑΡΗΣ	LATE	ΓΙΔΙΑΡΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
KL10	<b>Koroneiki</b>	ΓΙΔΙΑΡΗΣ	LATE	ΓΙΔΙΑΡΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	3-phase	35-45 min	27-30°C	ΒΙΟΛΟΓΙΚΗ	
<b>LE1</b>	<b>Lianolia</b>	ΜΕΓΑΔΕΝΔΡΟ ΠΡΕΒΕΖΑΣ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LE2</b>	<b>Lianolia</b>	ΝΕΟΧΩΡΙ ΠΡΕΒΕΖΑΣ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LE3</b>	<b>Lianolia</b>	ΑΓΙΟΣ ΘΩΜΑΣ ΠΡΕΒΕΖΑ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LE4</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	



LE5	Lianolia	ΘΕΣΠΡΩΤΙΚΑ ΠΡΕΒΕΖΑΣ	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE6	Lianolia	ΚΑΝΑΛΙ ΠΡΕΒΕΖΑΣ	EARLY	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase/ ΞΗΡΑΣ ΑΛΕΣΗΣ	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE7	Lianolia	ΜΕΣΟΠΟΤΑΜΟΣ ΠΡΕΒΕΖΑΣ	EARLY	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase/ ΞΗΡΑΣ ΑΛΕΣΗΣ	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE8	Lianolia	ΚΑΤΩ ΚΩΤΣΑΝΟΠΟΥΛΟ ΠΡΕΒΕΖΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE9	Lianolia	ΕΚΚΛΗΣΙΕΣ ΠΡΕΒΕΖΑ	EARLY	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase/ ΞΗΡΑΣ ΑΛΕΣΗΣ	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE10	Lianolia	ΝΑΡΚΙΣΣΟΣ ΠΡΕΒΕΖΑΣ	EARLY	ΝΑΣΤΑΣ ΣΠΥΡΟΣ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE11	Lianolia	ΜΙΧΑΛΙΤΣΙ ΠΡΕΒΕΖΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE12	Lianolia	ΦΛΑΜΠΟΥΡΑ ΠΡΕΒΕΖΑΣ(ΡΑΧΗ)	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE13	Lianolia	ΒΡΥΣΟΥΛΑ ΠΡΕΒΕΖΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE14	Lianolia	ΜΥΤΙΚΑΣ ΠΡΕΒΕΖΑ	EARLY	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE15	Lianolia	ΝΕΟΧΩΡΙ ΠΡΕΒΕΖΑΣ	EARLY	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE16	Lianolia	ΚΑΝΑΛΙ ΠΡΕΒΕΖΑΣ	EARLY	ΖΗΣΗΣ ΝΙΚΟΛΑΟΣ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE17	Lianolia	ΩΡΟΠΟΣ ΠΡΕΒΕΖΑΣ(ΜΟΛΟΧΑ)	EARLY	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE18	Lianolia	ΚΑΜΑΡΙΝΑ ΠΡΕΒΕΖΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE19	Lianolia	ΠΙΖΑ ΠΡΕΒΕΖΑΣ	EARLY	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LE20	Lianolia	ΑΓΙΑ ΦΑΝΕΡΩΜΕΝΗ ΠΡΕΒΕΖΑΣ	EARLY	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LM1	Lianolia	ΕΚΚΛΗΣΙΕΣ ΠΡΕΒΕΖΑ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΚΡΥΟΠΗΓΗΣ(Κ.ΖΗΚΑΣ)	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LM2	Lianolia	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΑΣΚΑΝΣΗΣ Α.Χ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LM3	Lianolia	ΛΟΥΤΣΑ ΠΡΕΒΕΖΑΣ	MEDIUM	ΝΑΣΤΑΣ ΣΠΥΡΙΔΩΝ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LM4	Lianolia	ΛΟΥΤΣΑ ΠΡΕΒΕΖΑΣ	MEDIUM	ΝΑΣΤΑΣ ΣΠΥΡΙΔΩΝ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LM5	Lianolia	ΚΡΥΟΠΗΓΗ ΠΡΕΒΕΖΑ	MEDIUM	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LM6	Lianolia	ΕΚΚΛΗΣΙΕΣ ΠΡΕΒΕΖΑ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΚΡΥΟΠΗΓΗΣ(Κ.ΖΗΚΑΣ)	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LM7	Lianolia	ΚΡΥΟΠΗΓΗ ΠΡΕΒΕΖΑΣ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΚΡΥΟΠΗΓΗΣ(Κ.ΖΗΚΑΣ)	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	

<b>LM8</b>	<b>Lianolia</b>	ΚΑΣΤΡΟΣΥΚΙΑ ΠΡΕΒΕΖΑΣ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM9</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΑΣΚΑΝΗΣ Α.Χ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM10</b>	<b>Lianolia</b>	ΚΑΜΑΡΙΝΑ ΠΡΕΒΕΖΑΣ	MEDIUM	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM11</b>	<b>Lianolia</b>	ΜΥΡΣΙΝΗ ΠΡΕΒΕΖΑΣ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM12</b>	<b>Lianolia</b>	ΚΑΣΤΡΟΣΥΚΙΑ ΠΡΕΒΕΖΑΣ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM13</b>	<b>Lianolia</b>	ΝΕΑ ΚΕΡΑΣΟΥΝΤΑ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM14</b>	<b>Lianolia</b>	ΚΑΤΩ ΜΥΡΣΙΝΗ, ΠΡΕΒΕΖΑΣ	MEDIUM	ΖΗΣΗΣ ΝΙΚΟΛΑΟΣ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM15</b>	<b>Lianolia</b>	ΜΕΓΑΔΕΝΤΡΟ ΠΡΕΒΕΖΑΣ	MEDIUM	ΖΗΣΗΣ ΝΙΚΟΛΑΟΣ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM16</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM17</b>	<b>Lianolia</b>	ΣΚΑΦΙΔΑΚΗ, ΠΡΕΒΕΖΑ	MEDIUM	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM18</b>	<b>Lianolia</b>	ΚΑΣΤΡΟΣΥΚΙΑ ΠΡΕΒΕΖΑΣ	MEDIUM	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM19</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΑΣΚΑΝΗΣ Α.Χ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LM20</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	MEDIUM	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL1</b>	<b>Lianolia</b>	ΧΕΙΜΑΔΙΟ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL2</b>	<b>Lianolia</b>	ΚΡΥΟΠΗΓΗ ΠΡΕΒΕΖΑΣ	LATE	ΖΗΚΑΣ ΚΩΝ/ΝΟΣ & ΣΙΑ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL3</b>	<b>Lianolia</b>	ΑΓΙΑ-ΠΑΡΓΑ, ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL4</b>	<b>Lianolia</b>	ΑΓΙΑ-ΠΑΡΓΑ, ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL5</b>	<b>Lianolia</b>	ΑΓΙΑ-ΠΑΡΓΑ, ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL6</b>	<b>Lianolia</b>	ΑΝΘΟΥΣΑ-ΠΑΡΓΑ, ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL7</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	LATE	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL8</b>	<b>Lianolia</b>	ΛΥΓΙΑ, ΠΡΕΒΕΖΑΣ	LATE	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL9</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	LATE	ΚΑΣΚΑΝΗΣ Α.Χ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL10</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΖΑΛΟΓΓΟΥ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL11</b>	<b>Lianolia</b>	ΚΡΥΟΠΗΓΗ ΠΡΕΒΕΖΑΣ	LATE	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL12</b>	<b>Lianolia</b>	ΒΡΑΧΟΣ ΠΡΕΒΕΖΑΣ	LATE	ΝΑΣΤΑΣ ΣΠΥΡΟΣ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
<b>LL13</b>	<b>Lianolia</b>	ΧΕΙΜΑΔΙΟ, ΠΡΕΒΕΖΑΣ	LATE	ΚΑΣΚΑΝΗΣ Α.Χ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	

LL14	Lianolia	ΩΡΟΠΟΣ ΠΡΕΒΕΖΑΣ	LATE	ΒΟΥΛΙΤΣΙΩΤΗΣ ΕΛΑΙΟΤΡΙΒΕΙΟ	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LL15	Lianolia	ΑΓΙΑ-ΠΑΡΓΑ, ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LL16	Lianolia	ΠΑΡΓΑ, ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LL17	Lianolia	ΑΝΘΟΥΣΑ-ΠΑΡΓΑ, ΠΡΕΒΕΖΑΣ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LL18	Lianolia	ΑΓΙΑ ΚΥΡΙΑΚΗ, ΠΡΕΒΕΖΑ	LATE	ΕΛΑΙΟΥΡΓΙΚΗ ΠΑΡΓΑΣ Α.Ε	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LL19	Lianolia	ΚΑΤΩ ΜΥΡΣΙΝΗ, ΠΡΕΒΕΖΑΣ	LATE	ΖΗΣΗΣ ΝΙΚΟΛΑΟΣ Ο.Ε	3-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	
LL20	Lianolia	ΜΕΓΑΔΕΝΤΡΟ ΠΡΕΒΕΖΑΣ	LATE	ΚΟΝΑΚΙΣ OLIVE MILL	2-phase	35-45 min	27-30°C	ΣΥΜΒΑΤΙΚΗ	

CODE	Variety	REGION	HARVEST PERIOD	OLIVE MILL	CENTRIFUGATION SYSTEM	Malaxation time	Temperature
EC1	Coratina	ANDRIA	EARLY	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
EC2	Coratina	ANDRIA	EARLY	Az. Agricola perilli	III	35-45 min	27-30°C
EC3	Coratina	ANDRIA	EARLY	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
EC4	Coratina	BARLETTA	EARLY	Coop. Barbulia	III	35-45 min	27-30°C
EC5	Coratina	BARLETTA	EARLY	Coop. Barbulia	III	35-45 min	27-30°C
EC6	Coratina	ANDRIA	EARLY	Az. Agricola perilli	III	35-45 min	27-30°C
EC7	Coratina	ANDRIA	EARLY	Az. Agricola perilli	III	35-45 min	27-30°C
EC8	Coratina	ANDRIA	EARLY	Az. Agricola perilli	III	35-45 min	27-30°C
EC9	Coratina	ANDRIA	EARLY	Az. SpagnLOetti	III	35-45 min	27-30°C
EC10	Coratina	BARLETTA	EARLY	Coop. Barbulia	III	35-45 min	27-30°C
EC11	Coratina	BARLETTA	EARLY	Coop. Barbulia	III	35-45 min	27-30°C
EC12	Coratina	ANDRIA	EARLY	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
EC13	Coratina	ANDRIA	EARLY	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
EC14	Coratina	BARLETTA	EARLY	Coop. Barbulia	III	35-45 min	27-30°C
EC15	Coratina	BARLETTA	EARLY	Coop. Barbulia	III	35-45 min	27-30°C

EC16	Coratina	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
EC17	Coratina	RUVO	EARLY	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
EC18	Coratina	RUVO	EARLY	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
EC19	Coratina	RUVO	EARLY	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
EC20	FS17	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
LC21	FS18	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
LC22	FS19	RUVO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC23	Coratina	RUVO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC24	Coratina	RUVO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC25	Coratina	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
LC26	Coratina	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
LC27	Coratina	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
LC28	Coratina	RUVO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC29	FS17	RUVO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC30	FS18	RUVO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC31	FS19	ANDRIA	LATE	Az. Agricola perilli	III	35-45 min	27-30°C
LC32	Coratina	RUVO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC33	Coratina	BITONTO	LATE	Coop. Ruvo di Puglia	III	35-45 min	27-30°C
LC34	Coratina	BITONTO	LATE	Coop. Cima di Bitonto	III	35-45 min	27-30°C
LC35	Coratina	BITONTO	LATE	Coop. Cima di Bitonto	III	35-45 min	27-30°C
LC36	Coratina	BITONTO	LATE	Coop. Cima di Bitonto	III	35-45 min	27-30°C
LC37	Coratina	BITONTO	LATE	Coop. Cima di Bitonto	III	35-45 min	27-30°C
LC38	Coratina	BITONTO	LATE	Coop. Cima di Bitonto	III	35-45 min	27-30°C
LC39	Coratina	BITONTO	LATE	Coop. Cima di Bitonto	III	35-45 min	27-30°C
LC40	Coratina	ANDRIA	LATE	Az. SpagnOetti	III	35-45 min	27-30°C
EF41	Coratina	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C

<b>EF42</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF43</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF44</b>	<b>FS17</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF45</b>	<b>FS17</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF46</b>	<b>FS17</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF47</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF48</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF49</b>	<b>FS17</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF50</b>	<b>FS17</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF51</b>	<b>FS17</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF52</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF53</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF54</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF55</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF56</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF57</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF58</b>	<b>Coratina</b>	TERLIZZI	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF59</b>	<b>Coratina</b>	BITONTO	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>EF60</b>	<b>Coratina</b>	BITONTO	EARLY	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF61</b>	<b>Coratina</b>	ANDRIA	LATE	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
<b>LF62</b>	<b>Coratina</b>	ANDRIA	LATE	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
<b>LF63</b>	<b>FS17</b>	BITONTO	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF64</b>	<b>FS17</b>	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF65</b>	<b>FS17</b>	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF66</b>	<b>Coratina</b>	BITONTO	LATE	Az. Agricola Le tre colonne	III	35-45 min	27-30°C
<b>LF67</b>	<b>FS17</b>	ANDRIA	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C

<b>LF68</b>	<b>Coratina</b>	BITONTO	LATE	Az. Agricola Le tre colonne	III	35-45 min	27-30°C
<b>LF69</b>	<b>Coratina</b>	BITONTO	LATE	Az. Agricola Le tre colonne	III	35-45 min	27-30°C
<b>LF70</b>	<b>Coratina</b>	BITONTO	LATE	Az. Agricola Le tre colonne	III	35-45 min	27-30°C
<b>LF71</b>	<b>Coratina</b>	ANDRIA	LATE	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
<b>LF72</b>	<b>Coratina</b>	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF73</b>	<b>Coratina</b>	ANDRIA	LATE	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
<b>LF74</b>	<b>FS17</b>	TERLIZZI	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF75</b>	<b>Coratina</b>	ANDRIA	LATE	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
<b>LF76</b>	<b>Coratina</b>	ANDRIA	LATE	Az. Agricola Zinfollino Riccardo	III	35-45 min	27-30°C
<b>LF77</b>	<b>FS17</b>	ANDRIA	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF78</b>	<b>Coratina</b>	BITONTO	LATE	Az. Agricola Le tre colonne	III	35-45 min	27-30°C
<b>LF79</b>	<b>FS17</b>	BITONTO	LATE	Az. Agricola Nicola Ruggiero	III	35-45 min	27-30°C
<b>LF80</b>	<b>Coratina</b>	BITONTO	LATE	Az. Agricola Le tre colonne	III	35-45 min	27-30°C
<b>EO81</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO82</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO83</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C
<b>EO84</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C
<b>EO85</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO86</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO87</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C
<b>EO88</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO89</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO90</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C

<b>EO91</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C
<b>EO92</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO93</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO94</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C
<b>EO95</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO96</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO97</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C
<b>EO98</b>	<b>Peranzana</b>	MATTINATA	EARLY	Oleificio Le Monache	III	35-45 min	27-30°C
<b>EO99</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>EO100</b>	<b>Peranzana</b>	MANFREDONIA	EARLY	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO101</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO102</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO103</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO104</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO105</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO106</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO107</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO108</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO109</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO110</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C

				SAS			
<b>LO111</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO112</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO113</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO114</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO115</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO116</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO117</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C
<b>LO118</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO119</b>	<b>Peranzana</b>	MANFREDONIA	LATE	L'oleificio Grifa di Grifa Giovanni & C. SAS	III	35-45 min	27-30°C
<b>LO120</b>	<b>Peranzana</b>	MATTINATA	LATE	Oleificio Le Monache	III	35-45 min	27-30°C