World Olive Center for Health
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Athens: **14/11/2022**

Cert. Num: **C2223-00259**

CERTIFICATE OF ANALYSIS

Brand Name:

Analysis Date: 11/11/2022

Owner: 8:26 Histories Charilaos Gounaras

Variety: MANAKI-THROUMPOLIA

Origin: PSAXNA EVIA GREECE

Harvesting Period: November 2022

Production Date:

Oil Mill: Attika Olive oil Export Ltd

Chemical Analysis

Oleocanthal	132	mg/Kg
Oleacein	59	mg/Kg
Oleocanthal+Oleacein (index D1)	191	mg/Kg
Ligstroside aglycon (monoaldehyde form)	25	mg/Kg
Oleuropein aglycon (monoaldehyde form)	29	mg/Kg
Ligstroside aglycon (dialdehyde form)*	100	mg/Kg
Oleuropein aglycon (dialdehyde form)**	44	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	257	mg/Kg
Total hydroxytyrosol derivatives	131	mg/Kg
Total polyphenols analyzed	388	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 7,76mg of hydroxytyrosol, tyrosol or their derivatives.
Olive oils that contain >5 mg per 20 gr belong to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.
It should be noted that oleocanthal and oleacein present important biological activity and they have been related with anti-inflammatory, antioxidant, cardioprotective and neuroprotective activity.
The chemical analysis was performed at the National and Kapodistrian University of Athens according to the method that has been submitted to EFET and published in J. Agric. Food Chem. 2012, 60, 11696, J. Agric. Food Chem. 2014, 62, 600 & Molecules 2020, 25, 2449.
The results relate to the analyzed sample.
*Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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