**World Olive Center for Health**
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**Athens:** 10/02/2022

**Cert. Num:** C2122-00710

# CERTIFICATE OF ANALYSIS

**Brand Name:** KTIMA OLON
**Owner:** LASKARIDOU RENA
**Variety:** KORONEIKI
**Origin:** KONTIAS LIMNOS GREECE
**Harvesting Period:** November 2021
**Oil Mill:**

**Analysis Date:** 04/02/2022

**Production Date:**

## Chemical Analysis

| | | |
|---|---|---|
| Oleocanthal | 132 | mg/Kg |
| Oleacein | 86 | mg/Kg |
| Oleocanthal+Oleacein (index D1) | 218 | mg/Kg |
| Ligstroside aglycon (monoaldehyde form) | 37 | mg/Kg |
| Oleuropein aglycon (monoaldehyde form) | 44 | mg/Kg |
| Ligstroside aglycon (dialdehyde form)* | 163 | mg/Kg |
| Oleuropein aglycon (dialdehyde form)** | 73 | mg/Kg |
| Free Tyrosol | 41 | mg/Kg |
| Total tyrosol derivatives | 372 | mg/Kg |
| Total hydroxytyrosol derivatives | 202 | mg/Kg |
| Total polyphenols analyzed | 574 | mg/Kg |

**Comments:**

The daily consumption of 20 g of the analyzed olive oil provides 11,49mg 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, 600-607. & Molecules, 2020, 25, 2449.
The results relate to the analyzed sample.
*Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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