World Olive Center for Health

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Athens **10/12/2021**

Cert. Num: **C2122-00482**

CERTIFICATE OF ANALYSIS

Brand Name: EXTRA VIRGIN OLIVE OIL

Owner: VOLIOTIS APOSTOLOS

Variety: PELIOU

Origin: ANO LECHONIA MAGNISSIA GREECE

Harvesting Period: November 2021

Oil Press:

Analysis Date: 10/12/2021

Production Date:

Chemical Analysis

Acidity: 0,31(<0,8)

Peroxides: 8,20 meqO2/Kg (<20)

K232: 1,690 (<2,5), K270: 0,124 (<0,22), ΔK: -0,0030

Oleocanthal	114	mg/Kg
Oleacein	43	mg/Kg
Oleocanthal+Oleacein (index D1)	157	mg/Kg
Ligstroside aglycon (monoaldehyde form)	28	mg/Kg
Oleuropein aglycon (monoaldehyde form)	34	mg/Kg
Ligstroside aglycon (dialdehyde form)*	58	mg/Kg
Oleuropein aglycon (dialdehyde form)**	19	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	199	mg/Kg
Total hydroxytyrosol derivatives	96	mg/Kg
Total polyphenols analyzed	295	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 5,91mg 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. *Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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