



World Olive Center for Health

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Cert. Num: C2223-00632

Production Date:

CERTIFICATE OF ANALYSIS

Brand Name: Analysis Date: 18/01/2023

Owner: JUDELE CRISTIAN

Variety: LIANOLIA

Origin: LEFKIMI CORFU

Harvesting Period: October 2022

Oil Mill:

Chemical Analysis

Oleocanthal		371	mg/Kg
Oleacein		151	mg/Kg
Oleocanth <mark>al</mark> +	+Oleacein (index D1)	522	mg/Kg
Ligstroside a	glycon (monoaldehyde form)	32	mg/Kg
Oleuropei <mark>n a</mark>	nglycon (monoaldehyde form)	22	mg/Kg
Ligstroside a	glycon (dialdehyde form)*	83	mg/Kg
Oleuropein aglycon (dialdehyde form)**		44	mg/Kg
Free Tyrosol		<5	mg/Kg
Total tyrosol	derivatives FOR HEALTH	486	mg/Kg
Total hydroxytyrosol derivatives		216	mg/Kg
Total polyphenols analyzed		703	mg/Kg

Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) of the samples included in the international study performed at the University of California, Davis.

The daily consumption of 20 g of the analyzed olive oil provides 14,05mg 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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