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Athens: 26/10/2023 Cert. Num: C2324-00108

| CERTIFICATE OF ANALYSIS | | | |
|--------------------------------|-----------------------------------|-----|-----------------------------|
| Brand Name: | ELADION-TAXIARCHES | | Analysis Date: 25/10/2023 |
| Owner: | KASSITEROPOULOS NIKOLAOS | | |
| Variety: | BLEND | | |
| Origin: | TAXIARCHES DRAMA GREECE | | |
| Harvesting Period: | October 2023 | | Production Date: 16/10/2023 |
| Oil Mill: | Braseniki Olive Oil Mill | | |
| Chemical Analysis | | 1 | |
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| Oleocanthal | | 247 | mg/Kg |
| Oleacein | | 165 | mg/Kg |
| Oleocanthal+C | Dleacein (index D1) | 412 | mg/Kg |
| Ligstroside a <mark>g</mark> l | ycon (monoaldehyde form) | 42 | mg/K <mark>g</mark> |
| Oleuropein agl | ycon (monoaldehyde form) | 46 | mg/K <mark>g</mark> |
| Ligstroside agl | ycon (dialdehyde form)* | 142 | mg/Kg |
| Oleuropein agl | ycon (dialdehyde form)**OR HEALTH | 68 | mg/Kg |
| Free Tyrosol | | 22 | mg/Kg |
| Total tyrosol de | erivatives OLIVE | 452 | mg/Kg |
| Total hydroxyty | rosol derivatives | 279 | mg/Kg |
| Total polyphen | ols analyzed | 730 | 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 14,61mg 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

Magiatis Prokopios

