



**National and Kapodistrian
University of Athens**

Faculty of Pharmacy
Department of Pharmacognosy
& Natural Products Chemistry
Panepistimiopolis Zografou
15 771 Athens
Tel:+30 210 72 74052
magiatis@pharm.uoa.gr



Athens, 8/01/2021
N°: 793/2021

CERTIFICATE OF ANALYSIS

Owner: SAKELLAROPOULOS OLIVE GROVES

Geographic origin: Lakonia, Greece

Chemical analysis

Name	Tyrosol $\mu\text{g/g}$	Hydroxytyrosol $\mu\text{g/g}^*$
Lemonenies olives	620	1210

Comments


The levels of tyrosol are higher than the average values of commercial olives samples (134 $\mu\text{g/g}$) that were included in the study performed at the University of Athens and published in J. Agric. Food Chem. 2010, 58, 46–50. Oleuropein was not detected ($<5 \mu\text{g/g}$).

It should be noted that hydroxytyrosol and tyrosol present important biological activity and they have been related with antioxidant and cardioprotective activity.

Daily consumption of 3-4 gr of the olives of this sample offers $>5 \text{ mg}$ of hydroxytyrosol and tyrosol and corresponds to the consumption of 20 gr of olive oil belonging to the oil category that protect the blood lipids from oxidative stress, according to the EU regulation 432/2012.

Prokopios Magiatis

*The values are expressed per
wet weight of olive flesh


PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOGNOSY
AND NATURAL PRODUCTS CHEMISTRY