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Athens: **29/10/2024**

Cert. Num: **C2425-00129**

CERTIFICATE OF ANALYSIS

Brand Name:

Analysis Date: 29/10/2024

Owner: GIONI EVAGGELIA

Variety: KALAMON

Origin: VOUTIANOI LACONIA GREECE

Harvesting Period: OCTOBER 2024

Production Date: 14/10/2024

Oil Mill: OMPHAX SA

Chemical Analysis

Oleocanthal	1.005	mg/Kg
Oleacein	520	mg/Kg
Oleocanthal+Oleacein (index D1)	1.525	mg/Kg
Ligstroside aglycon (monoaldehyde form)	67	mg/Kg
Oleuropein aglycon (monoaldehyde form)	51	mg/Kg
Ligstroside aglycon (dialdehyde form)*	311	mg/Kg
Oleuropein aglycon (dialdehyde form)**	139	mg/Kg
Free Tyrosol	18	mg/Kg
Total tyrosol derivatives	1.402	mg/Kg
Total hydroxytyrosol derivatives	709	mg/Kg
Total polyphenols analyzed	2.112	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 42,23mg 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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