

**World Olive Center for Health**

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Athens: 06/02/2023**Cert. Num: C2223-00705****CERTIFICATE OF ANALYSIS****Brand Name:** PLATIVOLIA ORGANIC Vasilaki olive grove**Analysis Date:** 02/02/2023**Owner:** VASSILAKIS EVAGGELOS**Variety:** KORONEIKI**Origin:** SITIA PLATYVOLIA LASSITHI GREECE**Harvesting Period:** October 2022 - November 2022**Production Date:****Oil Mill:****Chemical Analysis**

Oleocanthal	64	mg/Kg
Oleacein	42	mg/Kg
Oleocanthal+Oleacein (index D1)	106	mg/Kg
Ligstroside aglycon (monoaldehyde form)	14	mg/Kg
Oleuropein aglycon (monoaldehyde form)	26	mg/Kg
Ligstroside aglycon (dialdehyde form)*	132	mg/Kg
Oleuropein aglycon (dialdehyde form)**	95	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	210	mg/Kg
Total hydroxytyrosol derivatives	163	mg/Kg
Total polyphenols analyzed	373	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 7,46mg 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 **Ligstrodiol+Oleokoronol

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