

**World Olive Center for Health**

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Athens: 23/02/2023**Cert. Num: C2223-00752****CERTIFICATE OF ANALYSIS**

Brand Name: EVOO
Owner: LACONIKO
Variety: KORONEIKI
Origin: LAKONIA GREECE
Harvesting Period:
Oil Mill:

Analysis Date: 22/02/2023**Production Date:****Chemical Analysis**

Oleocanthal	280	mg/Kg
Oleacein	107	mg/Kg
Oleocanthal+Oleacein (index D1)	387	mg/Kg
Ligstroside aglycon (monoaldehyde form)	28	mg/Kg
Oleuropein aglycon (monoaldehyde form)	39	mg/Kg
Ligstroside aglycon (dialdehyde form)*	97	mg/Kg
Oleuropein aglycon (dialdehyde form)**	63	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	405	mg/Kg
Total hydroxytyrosol derivatives	208	mg/Kg
Total polyphenols analyzed	613	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 12,27mg 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+Oleokoronal

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The present certificate can be reproduced as it is and not as a part without the laboratory agreement. Samples are stored for 1 month from the mentioned date of analysis in a specific place of humidity , temperature , light.

START OF CERTIFICATE ANALYSIS

CHEMICAL ANALYSIS.

S.C : -4-16-22

I.D: LACONIKO KORONEIKI

Sample labeling :

ADDRESS : SKALA LAKONIAS GREECE

Date of issue : 18/11/2022

Incoming Date : 18/11/2022

Sample taken from: Owner

Bottle of : PET 0.250 lt.

Oil analysis for:

	SAMPLE RESULT	LIMITS (1)	MEASUREMENT UNITS
Acidity (%as oleicacid)	0,17	M 0,80	% g/100gr
K 270	0,142	M 0,220	-
K 232	1,460	M2,500	-
D.K	-0,0055	M 0,010	-
Peroxide value	2,21	M 20,00	Meq O ₂ /Kg

END OF CERTIFICATE ANALYSIS

~~ΓΙΑΝΝΙΟΣ Δ. ΚΩΝΣΤΑΝΤΙΝΟΣ
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