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WORLD OLIVE CENTER

Athens,28/4/2016
N°: 203/2016

CERTIFICATE OF ANALYSIS

Owner: BIO CRETAN OLIVE OIL LTD
Harvest season: 2015-2016
Geographic origin: Crete, Greece
Variety: Koroneiki
Physical properties:

Taste: moderate pungent and bitter character

Chemical analysis

Oleocanthal: 74 mg/Kg
Oleacein: 29 mg/Kg
Oleuropein aglycon (monoaldehyde form): 16 mg/Kg
Oleuropein aglycon (dialdehyde forms)*: 25 mg/Kg
Ligstroside aglycon (monoaldehyde form): 12 mg/Kg
Ligstroside aglycon(dialdehyde forms)**: 96 mg/Kg
Total hydroxytyrosol derivatives: 70 mg/Kg
Total derivatives of tyrosol: 183 mg/Kg
Oleocanthal+Oleacein (Index D1): 103 mg/Kg
Total of analyzed compounds (index D3): 253 mg/Kg

Comments

The daily consumption of 20 g of the analyzed olive oil sample provides 5.1 mg of hydroxytyrosol, tyrosol or their derivatives (>5 mg) and consequently the oil belongs 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 according to the method published in J. Agric. Food Chem., 2012, 60 (47), pp 11696–11703, J. Agric. FoodChem.,2014, 62(3), 600–607and OLIVAE, 2015, 122, 22-33.

*Oleomissional+Oleuropeindial**Ligstrodial+Oleokoronal

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