

**World Olive Center for Health**

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Athens: 05/12/2022**Cert. Num: C2223-00425****CERTIFICATE OF ANALYSIS**

Brand Name: TANK 6 **Analysis Date:** 02/12/2022
Owner: AGRICULTURAL OLIVE GROWER COOPERATIVE OF KRITSA
Variety: KORONEIKI
Origin: KRITSA LASSITHI GREECE
Harvesting Period: November 2022 **Production Date:** 26/11/2022
Oil Mill:

Chemical Analysis

Oleocanthal	89	mg/Kg
Oleacein	54	mg/Kg
Oleocanthal+Oleacein (index D1)	143	mg/Kg
Ligstroside aglycon (monoaldehyde form)	21	mg/Kg
Oleuropein aglycon (monoaldehyde form)	29	mg/Kg
Ligstroside aglycon (dialdehyde form)*	172	mg/Kg
Oleuropein aglycon (dialdehyde form)**	102	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	281	mg/Kg
Total hydroxytyrosol derivatives	184	mg/Kg
Total polyphenols analyzed	466	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 9,32mg 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+Oleokoronol

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