

World Olive Center for Health 76 Imittou St. 5th floor 11634, Pagkrati, Athens Tel: 2107010131 info@worldolivecenter.com



 Athens:
 26/10/2023

 Cert. Num:
 C2324-00100

| CERTIFICATE OF ANALYSIS | | | |
|---|-----------------------------------|----------|--------------------------|
| Brand Name: | BIO GREEN OLIVE OIL | A | nalysis Date: 22/10/2023 |
| Owner: | | | |
| Variety: | | | |
| Origin: | RACHES PREVEZA | | |
| Harvesting Period: | October 2023 | P | roduction Date: |
| Oil Mill: | | | butchion butch |
| Chemical Analysis | | / | |
| | | | |
| | | | |
| | 71 77 | | |
| Oleocanthal | | 372 mg/l | Kg |
| Oleacein | | 190 mg/l | Kg |
| Oleocanthal <mark>+</mark> Oleacein (index D1) | | 563 mg/l | Kg |
| Ligstroside <mark>ag</mark> lycon (monoaldehyde form) | | 44 mg/l | Kg |
| Oleuropein a <mark>gly</mark> con (monoaldehyde form) | | 44 mg/l | Kg |
| Ligstroside agl | ycon (dialdehyde form)* | 142 mg/l | Kg |
| Oleuropein agl | ycon (dialdehyde form)** R HEALTH | 63 mg/l | Kg |
| Free Tyrosol | 10 | 31 mg/l | Kg |
| Total tyrosol de | erivatives OLIVE | 589 mg/l | Kg |
| Total hydroxyty | vrosol derivatives | 297 mg/l | Kg |
| Total polyphenols analyzed | | 886 mg/l | 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 17,72mg 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

Magiatis Prokopios

