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Athens, 30 /1/2025

CERTIFICATE OF ANALYSIS

Owner: SILVERGREEN LP
Geographic origin: RETHYMNO
Variety: TSOUNATI
Harvest Period: 2024
Squalene: 10,600 mg/Kg

Comments

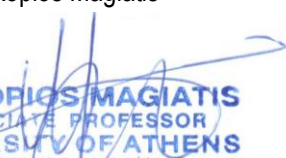
The concentration of squalene in olive oil varies between 200-16,200 mg/kg according to the international scientific literature.

The levels of squalene in the sample are considered as high (>3000 mg/kg)

The analysis was performed at the National and Kapodistrian University of Athens.

Squalene is a natural triterpenic ingredient of olive oil with strong free radical scavenging activity, protective role against photoaging and inflammation in skin and immunostimulant properties.

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