World Olive Center for Health
76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107525134
info@worldolivecenter.com

Athens: **03/12/2025**
Cert. Num: **C2526-00429**

CERTIFICATE OF ANALYSIS

Brand Name: ASOPITON
Owner: IATROPOULOS GEORGIOS
Variety: KORONEIKI
Origin:
Harvesting Period: NOVEMBER 2025
Oil Mill:

Analysis Date: 03/12/2025
Production Date: 22/11/2025

Chemical Analysis

Oleocanthal	82	mg/Kg
Oleacein	100	mg/Kg
Oleocanthal+Oleacein (index D1)	182	mg/Kg
Ligstroside aglycon (monoaldehyde form)	39	mg/Kg
Oleuropein aglycon (monoaldehyde form)	65	mg/Kg
Ligstroside aglycon (dialdehyde form)*	284	mg/Kg
Oleuropein aglycon (dialdehyde form)**	260	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	405	mg/Kg
Total hydroxytyrosol derivatives	425	mg/Kg
Total polyphenols analyzed	831	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 16,61mg 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.
*Ligstrodial+Oleokoronal **Oleomissional+Oleuropeindial

Magiatis Prokopios

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOGNOSY
AND NATURAL PRODUCTS CHEMISTRY