



World Olive Center for Health

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Athens: 17/11/2023

Cert. Num: C2324-00204

CERTIFICATE OF ANALYSIS

Brand Name: ATSAS

Owner: V. ATSAS ORGANIC PRODUCTS LTD

Variety: ΚΟΡΩΝΕΪΚΗ 280-10

Origin: CYPRUS

Harvesting Period: October 2023

Oil Mill:

Analysis Date: 15/11/2023

Production Date: 07/10/2023

Chemical Analysis

Oleocanthal	150	mg/Kg
Oleacein	144	mg/Kg
Oleocanthal+Oleacein (index D1)	294	mg/Kg
Ligstroside aglycon (monoaldehyde form)	114	mg/Kg
Oleuropein aglycon (monoaldehyde form)	170	mg/Kg
Ligstroside aglycon (dialdehyde form)*	658	mg/Kg
Oleuropein aglycon (dialdehyde form)**	540	mg/Kg
Free Tyrosol	10	mg/Kg
Total tyrosol derivatives	932	mg/Kg
Total hydroxytyrosol derivatives	855	mg/Kg
Total polyphenols analyzed	1.787	mg/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 35,73mg 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 **Ligstrodiol+Oleokoronol

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