

**World Olive Center for Health**

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107525134
info@worldolivecenter.com

Athens: 02/10/2025**Cert. Num: C2526-00028****CERTIFICATE OF ANALYSIS**

Brand Name: D 25
Owner: D. SAKKAS AND CO. EE
Variety: AGRIELIA
Origin: LYKOVOUNI
Harvesting Period: SEPTEMBER 2025
Oil Mill:

Analysis Date: 25/09/2025**Production Date: 24/09/2025****Chemical Analysis**

Oleocanthal	1,979	mg/Kg
Oleacein	816	mg/Kg
Oleocanthal+Oleacein (index D1)	2,795	mg/Kg
Ligstroside aglycon (monoaldehyde form)	128	mg/Kg
Oleuropein aglycon (monoaldehyde form)	68	mg/Kg
Ligstroside aglycon (dialdehyde form)*	93	mg/Kg
Oleuropein aglycon (dialdehyde form)**	<5	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	2,199	mg/Kg
Total hydroxytyrosol derivatives	884	mg/Kg
Total polyphenols analyzed	3,083	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 61,66mg 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.

*Ligstrodiol+Oleokoronol **Oleomissional+Oleuropeindial

Magiatis Prokopios

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