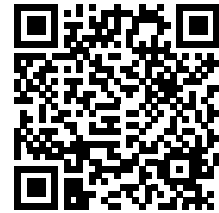




**World Olive Center for Health**

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**Athens:** 22/11/2025

**Cert. Num:** C2526-00350

**CERTIFICATE OF ANALYSIS**

**Brand Name:** PATHOS OLIVE OIL  
**Owner:** KAVALARIA ESTATE  
**Variety:** KORONEIKI  
**Origin:** HERAKLION CRETE  
**Harvesting Period:** OCTOBER 2025  
**Oil Mill:**

**Analysis Date:** 20/11/2025

**Production Date:** 24/10/2025

**Chemical Analysis**

Oleocanthal	127	mg/Kg
Oleacein	100	mg/Kg
Oleocanthal+Oleacein (index D1)	227	mg/Kg
Ligstroside aglycon (monoaldehyde form)	51	mg/Kg
Oleuropein aglycon (monoaldehyde form)	102	mg/Kg
Ligstroside aglycon (dialdehyde form)*	314	mg/Kg
Oleuropein aglycon (dialdehyde form)**	141	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	492	mg/Kg
Total hydroxytyrosol derivatives	343	mg/Kg
Total polyphenols analyzed	834	mg/Kg

**Comments:**

The daily consumption of 20 g of the analyzed olive oil provides 16,68mg 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+Oleokoronol \*\*Oleomissional+Oleuropeindial

Magiatis Prokopios

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