



World Olive Center for Health

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107010131
info@worldolivecenter.com



Athens: 05/12/2024

Cert. Num: C2425-00402

CERTIFICATE OF ANALYSIS

Brand Name: 8K

Owner: IATROPOULOS GEORGIOS

Variety: ATHENOELIA

Origin: ASOPOS LACONIA GREECE

Harvesting Period: 2024

Oil Mill:

Analysis Date: 05/12/2024

Production Date:

Chemical Analysis

Oleocanthal	102	mg/Kg
Oleacein	88	mg/Kg
Oleocanthal+Oleacein (index D1)	190	mg/Kg
Ligstroside aglycon (monoaldehyde form)	39	mg/Kg
Oleuropein aglycon (monoaldehyde form)	58	mg/Kg
Ligstroside aglycon (dialdehyde form)*	309	mg/Kg
Oleuropein aglycon (dialdehyde form)**	263	mg/Kg
Free Tyrosol	15	mg/Kg
Total tyrosol derivatives	466	mg/Kg
Total hydroxytyrosol derivatives	409	mg/Kg
Total polyphenols analyzed	874	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 17,49mg 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 **Ligstrodial+Oleokoronal

Magiatis Prokopios

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