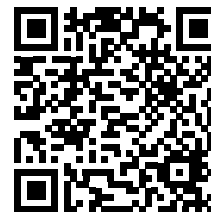




World Olive Center for Health

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



Athens: 17/03/2026

Cert. Num: C2526-00892

CERTIFICATE OF ANALYSIS

Brand Name: CORINTO BIO

Owner: CORINTO

Variety: KORONEIKI

Origin: Pentoskoufi, Ancient Corinth

Harvesting Period: OCTOBER 2025

Oil Mill:

Analysis Date: 05/03/2026

Production Date:

Chemical Analysis

Oleocanthal	115	mg/Kg
Oleacein	89	mg/Kg
Oleocanthal+Oleacein (index D1)	205	mg/Kg
Ligstroside aglycon (monoaldehyde form)	30	mg/Kg
Oleuropein aglycon (monoaldehyde form)	56	mg/Kg
Ligstroside aglycon (dialdehyde form)*	104	mg/Kg
Oleuropein aglycon (dialdehyde form)**	53	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	250	mg/Kg
Total hydroxytyrosol derivatives	198	mg/Kg
Total polyphenols analyzed	448	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 8,96mg 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

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