

**Analytical report AR-24-Y9-059245-01**
**Issue Date 20.11.2024**

Testing laboratory address:	Customer:
29, Nafpliou street, Metamorfofi Athens GREECE Tel: (+30) 210 747 0500 sales_AAL@fcee.eurofins.com asm_aal@fcee.eurofins.com	ENIPEASEVOO MPOMPOULINAS 26 14451 METAMORFOSI GREECE

**Sample code: 873-2024-00062899**

Date of Testing : 08.11.2024- 18.11.2024

**Sample information:**

Responsible for sampling	Client
Sample description	OLIVE OIL SAMPLE
Reception date	08.11.2024
Sampling Date	07.11.2024
Sample Temperature	Acceptable
Quantity/Pieces	1
Condition of sample	Acceptable

Parameter	Method	Unit	LOD	Result	TT
Acidity as oleic acid	COI/T.20/Doc.34 (OE-7.0-111)	% (m/w)	0.01	0.20	A
Peroxide value	COI/T.20/Doc.35 (OE-7.0-112)	mgO <sub>2</sub> /kg	0.5	8.55	A
Special Absorption Coefficient (ΔK)	COI/T.20/Doc.19 (OE-7.0-113)			-0.009	A
Absorption Coefficient for λ=232nm (K 232)	COI/T.20/Doc.19 (OE-7.0-113)			1.96	A
Absorption Coefficient for λ=268nm (K 268)	COI/T.20/Doc.19 (OE-7.0-113)			0.20	A

Notes:

- TT: Type of Test
- A: Test within the accreditation scope
- N: Test out of the accreditation scope
- SA: Subcontracted accredited test
- SN: Subcontracted non accredited test
- LOD: Limit of detection
- LOQ: Limit of quantification
- Result between LOD and LOQ: < LOQ

Unless otherwise stated in the notes, the place of the tests performance is workplace of analytical laboratories Eurofins Athens Analysis Laboratories.

**Analytical report AR-24-Y9-059245-01****Issue Date 20.11.2024**Ioanna Zovoli  
Analytical Services ManagerPavlos Nisimakis  
Scientific & Technical Director

Validity check of document



END OF ANALYTICAL REPORT



## CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-118241-s

Date of issue: 21/11/2024


<b>CUSTOMER:</b> VALSAMIS VASILIOS	<b>PHONE:</b> 6989905434
<b>MULTICHROM.LAB CODE No :</b> P-118241	<b>Date of analysis (from):</b> 12/11/2024
<b>COMMODITY ACCORDING TO</b> <b>CUSTOMER:</b> EXTRA VIRGIN OLIVE OIL	<b>(to):</b> 21/11/2024
<b>RECEIVING DATE:</b> 12/11/2024	<b>SAMPLE CONDITION:</b> NORMAL
<b>SEALS:</b> None	<b>SAMPLING BY:</b> CUSTOMER
<b>DATA:</b>	

### RESULTS

Determination	Method	Unit	Result	Limit*
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,9	> 0
Bitter			3,6	-
Pungent			4,5	-

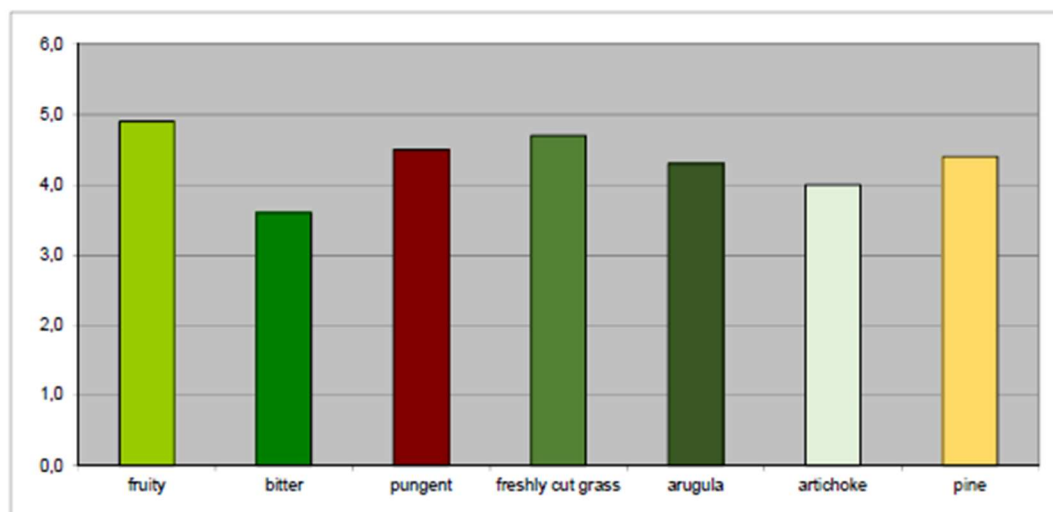
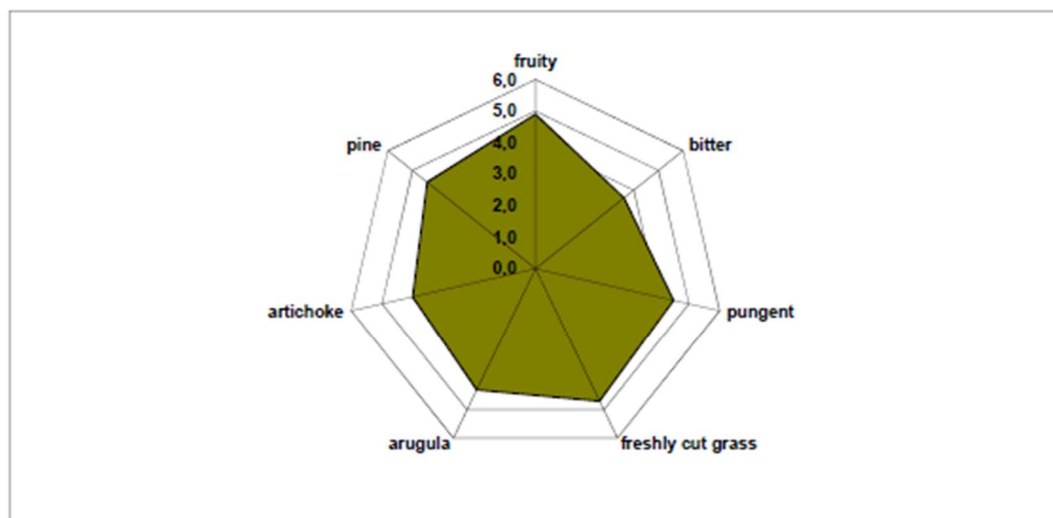
From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.

  
Dimitrios Salivaras  
Deputy Panel Leader

  
Emmanuel Salivaras, M.Sc.  
Panel Leader

Multichromlab Organoleptic Profile Chart 118241

fruity	bitter	pungent	freshly cut grass	arugula	artichoke	pine
4,9	3,6	4,5	4,7	4,3	4,0	4,4





**World Olive Center for Health**  
76 Imittou St. 5th floor  
11634, Pagkrati, Athens  
Tel: 2107010131  
info@worldolivecenter.com



Athens: 13/11/2024  
Cert. Num: C2425-00228

### CERTIFICATE OF ANALYSIS

**Brand Name:** enipeas evoo  
**Owner:** VALSAMIS VASILIOS  
**Variety:** KORONEIKI  
**Origin:** AGIOS GEORGIOS LANTZOIO ELIS GREECE  
**Harvesting Period:** OCTOBER 2024  
**Oil Mill:**

**Analysis Date:** 08/11/2024  
**Production Date:**

#### Chemical Analysis

Oleocanthal	102	mg/Kg
Oleacein	69	mg/Kg
Oleocanthal+Oleacein (index D1)	171	mg/Kg
Ligstroside aglycon (monoaldehyde form)	37	mg/Kg
Oleuropein aglycon (monoaldehyde form)	48	mg/Kg
Ligstroside aglycon (dialdehyde form)*	356	mg/Kg
Oleuropein aglycon (dialdehyde form)**	246	mg/Kg
Free Tyrosol	25	mg/Kg
Total tyrosol derivatives	520	mg/Kg
Total hydroxytyrosol derivatives	363	mg/Kg
Total polyphenols analyzed	883	mg/Kg

#### **Comments:**

The daily consumption of 20 g of the analyzed olive oil provides 17,65mg 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

Magiatis Prokopios

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