



**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 \*\*Ligstrodial+Oleokoronal

Magiatis Prokopios

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