



**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 **Analysis Date:** 08/11/2024  
**Owner:** VALSAMIS VASILIOS  
**Variety:** KORONEIKI  
**Origin:** AGIOS GEORGIOS LANTZOIO ELIS GREECE  
**Harvesting Period:** OCTOBER 2024 **Production Date:**  
**Oil Mill:**

#### 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)**	248	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



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Athens: 02/11/2023  
Cert. Num: C2324-00142

### CERTIFICATE OF ANALYSIS

Brand Name: enipeas evoo Analysis Date: 01/11/2023  
Owner: VALSAMIS VASILIOS  
Variety: OLYMPIA-KORONEIKI  
Origin: AGIOS GEORGIOS LANTZOIO ELIS GREECE  
Harvesting Period: October 2023  
Oil Mill: Production Date:

#### Chemical Analysis

Oleocanthal	194	mg/Kg
Oleacein	132	mg/Kg
Oleocanthal+Oleacein (index D1)	327	mg/Kg
Ligstroside aglycon (monoaldehyde form)	39	mg/Kg
Oleuropein aglycon (monoaldehyde form)	53	mg/Kg
Ligstroside aglycon (dialdehyde form)*	225	mg/Kg
Oleuropein aglycon (dialdehyde form)**	180	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	459	mg/Kg
Total hydroxytyrosol derivatives	375	mg/Kg
Total polyphenols analyzed	834	mg/Kg

#### Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) of the samples included in the international study performed at the University of California, Davis.

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.

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Athens: 23/11/2022  
Cert. Num: C2223-00318

### CERTIFICATE OF ANALYSIS

**Brand Name:** enipeas evoo  
**Owner:** VALSAMIS VASSILIOS  
**Variety:** OLYMPIA-KORONEIKI  
**Origin:** AGIOS GEORGIOS LANTZOIO ELIS GREECE  
**Harvesting Period:** November 2022  
**Oil Mill:**

**Analysis Date:** 23/11/2022

**Production Date:**

#### Chemical Analysis

Oleocanthal	117	mg/Kg
Oleacein	88	mg/Kg
Oleocanthal+Oleacein (index D1)	205	mg/Kg
Ligstroside aglycon (monoaldehyde form)	37	mg/Kg
Oleuropein aglycon (monoaldehyde form)	53	mg/Kg
Ligstroside aglycon (dialdehyde form)*	365	mg/Kg
Oleuropein aglycon (dialdehyde form)**	258	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	519	mg/Kg
Total hydroxytyrosol derivatives	369	mg/Kg
Total polyphenols analyzed	918	mg/Kg

#### **Comments:**

The daily consumption of 20 g of the analyzed olive oil provides 18,35mg 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.

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# Organic Monovarietal Koroneiki

Multichromlab Organoleptic Profile Chart 118241

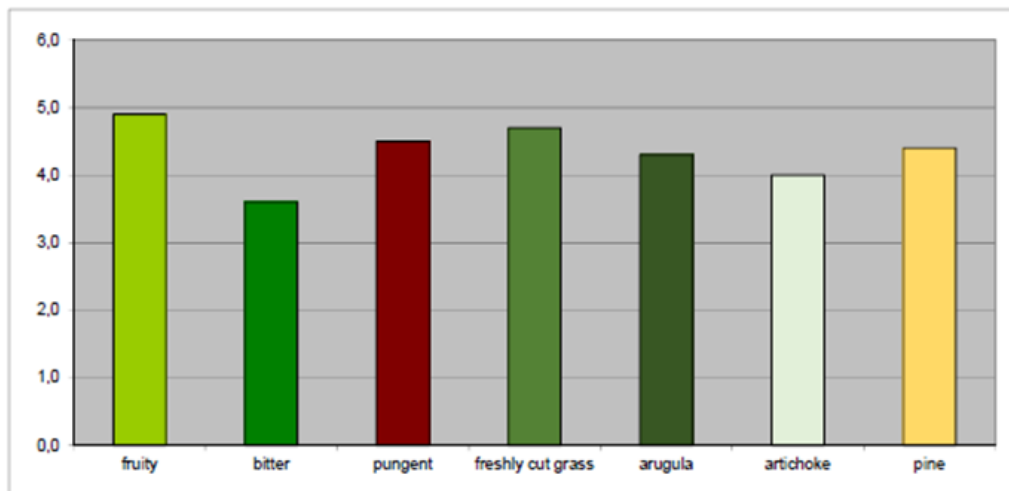
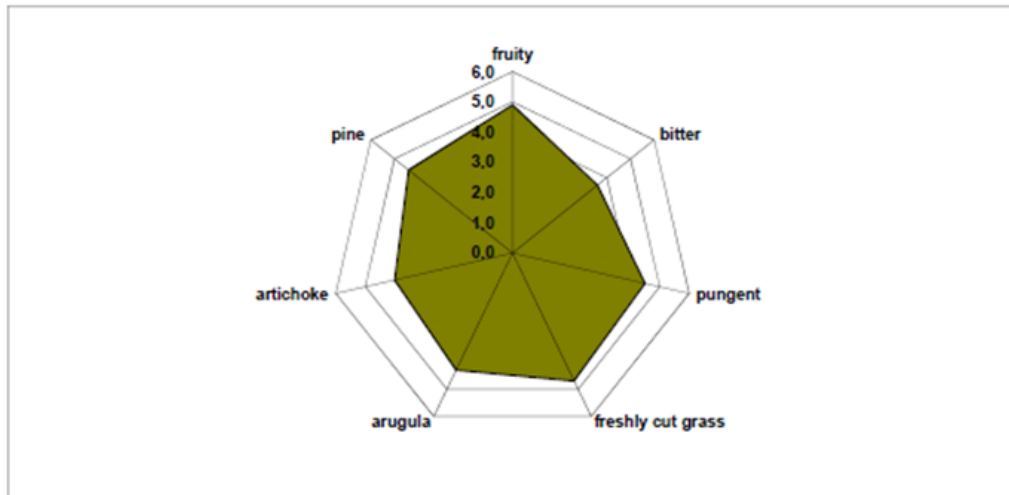
fruity	bitter	pungent	freshly cut grass	arugula	artichoke	pine
4,9	3,6	4,5	4,7	4,3	4,0	4,4



Acidity : 0.2 / October Harvest

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





**ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΟΡΓΑΝΟΛΗΠΤΙΚΗΣ ΔΟΚΙΜΗΣ Νο: Π-106617-s** Ημερομηνία έκδοσης: 4/5/2023

ΠΕΛΑΤΗΣ: ΒΑΣΣΑΜΗΣ ΒΑΣΙΛΕΙΟΣ ΜΙΧΑΗΛ	ΤΗΛΕΦΩΝΟ: 6989905434
ΚΩΔΙΚΟΣ MULTICHROM.LAB : Π-106617	ΗΜΕΡΟΜΗΝΙΑ ΑΝΑΛΥΣΗΣ (από): 18/4/2023
ΕΙΔΟΣ ΚΑΤΑ ΔΗΛΩΣΗ ΠΕΛΑΤΗ: ΕΞΑΙΡΕΤΙΚΟ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ	(έως): 4/5/2023
ΗΜΕΡΟΜΗΝΙΑ ΠΑΡΑΛΑΒΗΣ: 18/4/2023	ΚΑΤΑΣΤΑΣΗ ΔΕΙΓΜΑΤΟΣ: ΚΑΝΟΝΙΚΗ
ΣΦΡΑΓΙΔΑ: ΑΘΙΚΤΗ ΕΜΠΟΡΙΚΗ ΣΥΣΚΕΥΑΣΙΑ	ΔΕΙΓΜΑΤΟΛΗΨΙΑ ΑΠΟ: ΠΕΛΑΤΗ
ΣΤΟΙΧΕΙΑ ΔΕΙΓΜΑΤΟΣ: ENIPEAS 250ml LOT 001 BB 30/09/2024	

**ΑΠΟΤΕΛΕΣΜΑΤΑ**

Προσδιορισμός	Μέθοδος	Μονάδες	Αποτέλεσμα	Όριο*
Οργανοληπτική Δοκιμή (Διάμεσες Τιμές)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Ελάττωμα (Md)			0,0	= 0
Φρουτώδες (Mf)			4,6	> 0
Πικρό			3,4	-
Πικάντικο			4,0	-

ΑΠΟ ΤΑ ΑΝΩΤΕΡΩ ΧΑΡΑΚΤΗΡΙΣΤΙΚΑ ΚΑΙ ΣΥΜΦΩΝΑ ΜΕ ΤΟΝ ΚΑΝΟΝΙΣΜΟ ΤΗΣ Ε.Ε. 2688/1991, ΠΑΡΑΡΤΗΜΑ ΧΙΙ ΤΟ ΔΕΙΓΜΑ ΚΑΤΑΤΑΣΣΕΤΑΙ ΣΤΗΝ ΚΑΤΗΓΟΡΙΑ ΕΞΑΙΡΕΤΙΚΟ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ.

Σαλιβαράς Δημήτριος  
Αναπληρωτής Επικεφαλής Οργανοληπτικής Ομάδας

Σαλιβαράς Εμμανουήλ, M.Sc.  
Επικεφαλής Οργανοληπτικής Ομάδας

**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@ftcee.eurofins.com asm_aal@ftcee.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/T20/Doc.34 (OE-7.0-111)	% (w/w)	0.01	0.20	A
Peroxide value	COI/T20/Doc.35 (OE-7.0-112)	meqO <sub>2</sub> /kg	0.5	8.55	A
Special Absorption Coefficient (ΔK)	COI/T20/Doc.19 (OE-7.0-113)			-0.009	A
Absorption Coefficient for λ=232nm (K 232)	COI/T20/Doc.19 (OE-7.0-113)			1.96	A
Absorption Coefficient for λ=268nm (K 268)	COI/T20/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 Zovoiti  
Analytical Services ManagerPavlos Nisianakis  
Scientific & Technical Director

Validity check of document

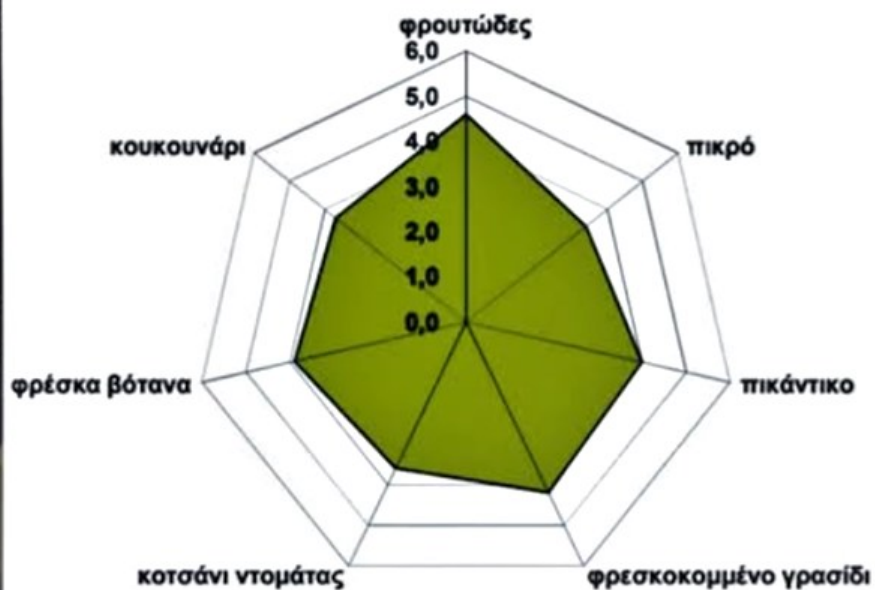


END OF ANALYTICAL REPORT



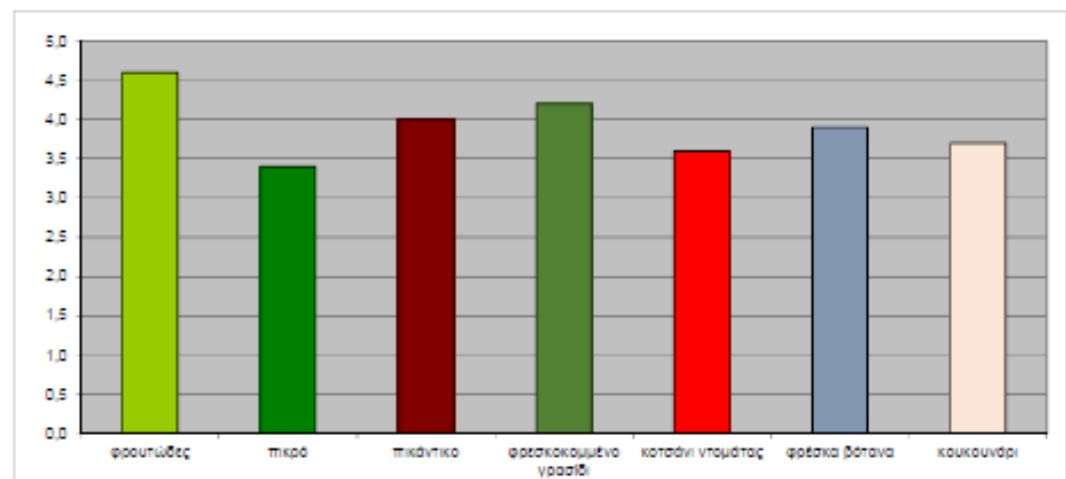
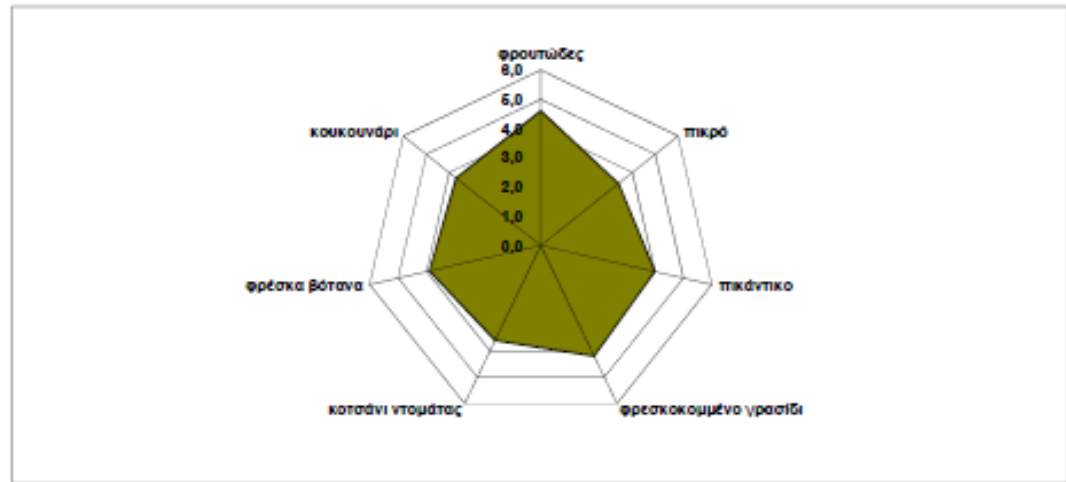
**Multichromlab Αραχνοδιάγραμμα Οργανοληπτικού Προφίλ 106617**

φρουτώδες 4,6    πικρό 3,4    πικάντικο 4,0    φρεσκοκομμένο γρασίδι 4,2    κοτσάνι ντομάτας 3,6    φρέσκα βότανα 3,9    κουκουνάρι 3,7



**Multichromlab** Αρχιμετρήγραμμα Οργανοληπτικού Προφίλ 106617

φρουτώδες	πικρό	πικάντικο	φρεσκοκομμένο γρασίδι	κατσάνι ντομάτας	φρέσκα βότανα	κουκουνάρι
4,6	3,4	4,0	4,2	3,6	3,9	3,7






**ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΟΡΓΑΝΟΛΗΠΤΙΚΗΣ ΔΟΚΙΜΗΣ Νο: Π-106617-s** Ημερομηνία έκδοσης: 4/5/2023


ΠΕΛΑΤΗΣ: ΒΑΛΣΑΜΗΣ ΒΑΣΙΛΕΙΟΣ ΜΙΧΑΗΛ	ΤΗΛΕΦΩΝΟ: 6989905434
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ΣΦΡΑΓΙΔΑ: ΑΘΙΚΤΗ ΕΜΠΟΡΙΚΗ ΣΥΣΚΕΥΑΣΙΑ	ΔΕΙΓΜΑΤΟΛΗΨΙΑ ΑΠΟ: ΠΕΛΑΤΗ
ΣΤΟΙΧΕΙΑ ΔΕΙΓΜΑΤΟΣ: ENIPEAS 250ml LOT 001 BB 30/09/2024	

**ΑΠΟΤΕΛΕΣΜΑΤΑ**

Προσδιορισμός	Μέθοδος	Μονάδες	Αποτέλεσμα	Όριο*
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Φρουτώδες (Mf)			4,6	> 0
Πικρό			3,4	-
Πικάντικο			4,0	-

ΑΠΟ ΤΑ ΑΝΩΤΕΡΩ ΧΑΡΑΚΤΗΡΙΣΤΙΚΑ ΚΑΙ ΣΥΜΦΩΝΑ ΜΕ ΤΟΝ ΚΑΝΟΝΙΣΜΟ ΤΗΣ Ε.Ε. 2688/1991, ΠΑΡΑΡΤΗΜΑ ΧΙΙ ΤΟ ΔΕΙΓΜΑ ΚΑΤΑΤΑΣΣΕΤΑΙ ΣΤΗΝ ΚΑΤΗΓΟΡΙΑ ΕΞΑΙΡΕΤΙΚΟ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ.

  
Σταύρος Δημήτριος  
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Επικεφαλής Οργανοληπτικής Ομάδας