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Athens: 03/12/2024 Cert. Num: C2425-00384

CERTIFICATE OF ANALYSIS			
Brand Name:	HOLY MOUNT OLIVE OIL- SAMPLE 8	Analysis Date: 03/12/2024	
Owner:	KAIMAKIS GRIGORIS		
Variety:	GALANI CHALKIDIKIS		
Origin:	CHALKIDIKI GREECE		
Harvesting Period:	2024	Production Date:	
Oil Mill:			
Chemical Analysis			
		-	
Oleocanthal		198 mg/Kg	
Oleacein		76 mg/K <mark>g</mark>	
Oleocanthal+C	Dleacein (index D1)	274 mg/Kg	
Ligstroside a <mark>g</mark> l	ycon (monoaldehyde form)	30 mg/K <mark>g</mark>	
Oleuropein agl	ycon (monoaldehyde form)	29 mg/Kg	
Ligstroside agl	y <mark>co</mark> n (dialdehyde form)*	76 mg/Kg	
Oleuropein agl	ycon (dialdehyde form)**OR HEALTH	39 mg/Kg	
Free Tyrosol	'D	15 mg/Kg	
Total tyrosol de	erivatives OIIVE	319 mg/Kg	
Total hydroxyty	vrosol derivatives	143 mg/Kg	
Total polyphen	ols analyzed	463 mg/Kg	

Comments:

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

The daily consumption of 20 g of the analyzed olive oil provides 9,25mg 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

