

## **World Olive Center for Health**

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Athens: 27/12/2023

Cert. Num: C2324-00369

## **CERTIFICATE OF ANALYSIS**

Brand Name: ELIAMA D.V. GOLD Analysis Date: 22/12/2023

Owner: ELLIS-FARM Variety: KORONEIKI

Origin: AGIA VARVARA HERAKLION CRETE GREECE

Harvesting Period: 2023-2024

Oil Mill:

**Chemical Analysis** 

**Production Date:** 

Oleocanthal	206	mg/Kg
Oleacein	178	mg/Kg
Oleocanthal <mark>+</mark> Oleacein (index D1)	384	mg/Kg
Ligstroside <mark>ag</mark> lycon (monoaldehyde form)	32	mg/Kg
Oleuropein a <mark>gly</mark> con (monoaldehyde form)	51	mg/Kg
Ligstroside agl <mark>yco</mark> n (dialdehyde form)*	214	mg/Kg
Oleuropein aglycon (dialdehyde form)** R H EALTH	192	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	462	mg/Kg
Total hydroxytyrosol derivatives	421	mg/Kg
Total polyphenols analyzed	884	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 17,67mg 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

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