



World Olive Center for Health

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Athens

14/01/2022

Cert. Num:

C2122-00626

CERTIFICATE OF ANALYSIS

E-LA-WON Super Premium **Brand Name:**

Analysis Date:

14/01/2022

Variety:

OLIVELAWON I CH KAMPOURIS EE AGRIELIA-MPOTSIKOLIA

Origin:

KORINTHIA GREECE

Harvesting Period:

November 2021

Oil Mill:

Owner:

Production Date:

Chemical Analysis

Oleocantha		262	mg/Kg
Oleacein		127	mg/Kg
Oleocantha	l+Oleacein (index D1)	389	mg/Kg
Ligstroside	aglycon (monoaldehyde form)	100	mg/Kg
Oleuropein	aglycon (monoaldehyde form)	117	mg/Kg
Ligstroside <mark>aglyc</mark> on (dialdehyde form)*		526	mg/Kg
Oleuropein agl <mark>yc</mark> on (dialdehyde form)**		187	mg/Kg
Free Tyrosol FOR HEALTH		<5	mg/Kg
Total tyrosol derivatives		898	mg/Kg
Total hydroxytyrosol derivatives		431	mg/Kg
Total polyphenols analyzed		1.318	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 26,36mg of hydroxytyrosol, tyrosol or their

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, 600-607 & Molecules, 2020, 25, 2449. *Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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