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CERTIFICATE OF ANALYSIS

Analysis Date: 27/12/2017

Owner: OLEA SYLVESTRIS

Origin: MAGNISSIA GREECE

Chemical Analysis

Oleocanthal	309	mg/Kg
Oleacein	124	mg/Kg
Oleocanthal + Oleacein (index D1)	433	mg/Kg
Ligstroside aglycon (monoaldehyde form)	71	mg/Kg
Oleuropein aglycon (monoaldehyde form)	69	mg/Kg
Ligstroside aglycon (dialdehyde form)	414	mg/Kg
Oleuropein aglycon (dialdehyde form)	207	mg/Kg
Total tyrosol derivatives	794	mg/Kg
Total hydroxytyrosol derivatives	399	mg/Kg
Total phenols analyzed	1.193	mg/Kg

Comments :

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) 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 23.9 mg of hydroxytyrosol, tyrosol or their derivatives (>5 mg) and consequently the oil belongs 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 according to the method published in J.Agric. Food Chem., 2012, 60 (47), pp 11696-11703, J.Agric. Food Chem., 2014 62 (3), 600-607 and OLIVAE, 2015, 122, 22-33.

*Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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