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Athens, **22/12/2020**
Cert.Num: **2021-C00664**

CERTIFICATE OF ANALYSIS

Analysis Date: 22/12/2020

Owner: ALETRAS ILIAS

Origin: GREECE

Chemical Analysis

Acidity: 0,38 (<0,8)
Peroxides: 13 meqO2/Kg (<20)
K232: 1,602 (<2,5), K270: 0,162 (<0,22), ΔK: -0,0050

Oleocanthal	99	mg/Kg
Oleacein	45	mg/Kg
Oleocanthal + Oleacein (index D1)	144	mg/Kg
Ligstroside aglycon (monoaldehyde form)	49	mg/Kg
Oleuropein aglycon (monoaldehyde form)	48	mg/Kg
Ligstroside aglycon (dialdehyde form)	88	mg/Kg
Oleuropein aglycon (dialdehyde form)	46	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	235	mg/Kg
Total hydroxytyrosol derivatives	139	mg/Kg
Total polyphenols analyzed	375	mg/Kg

Comments :

The daily consumption of 20 g of the analyzed olive oil provides 7.5 mg 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 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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