



Our cultivation has been using the most traditional manual methods to produce low acidity and peroxides. The resulted taste of our Greek olive oil is very flavourful, with its fruitiness, bitterness, and distinguished pungency.

For the year 2020-2021, we are honoured to have won OLYMPIC AWARD (Bronze) for its polyphenol content.



NUTRITIONAL VALUES

NATIONAL AND KAPODISTRIAN UNIVERSITY OF ATHENS
Faculty of Pharmacy
Department of Pharmacognosy & Natural Products Chemistry
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ΦΑΡΜΑΚΕΥΤΙΚΩΝ ΕΠΙΧΕΙΡΗΣΕΩΝ
ΤΟΜΕΑΣ ΦΑΡΜΑΚΟΓΝΩΣΤΙΚΗΣ ΚΑΙ
ΧΗΜΕΙΑΣ ΦΥΣΙΚΩΝ ΠΡΟΪΟΝΤΩΝ

WORLD OLIVE CENTER

Athens, 31/12/2020

CERTIFICATE OF ANALYSIS

Sample owner: Aletreas Ilias
Harvest season: 2020

NUTRITION VALUE			
	Per 100 ml	Per serving size (1 Tap (15 ml))	%*
Energy	3389 KJ	508 KJ	6%
	824 Kcal	124 Kcal	
Fats	91,6 g	13,7 g	20%
Saturates	13,2	2,0	10%
Monounsaturates	74,7	11,2	
Polyunsaturates	3,8	0,6	
Carbohydrates of which	0 g	0 g	0%
Sugars	0 g	0 g	0%

*Reference intake of an average adult (8400 KJ/2000 Kcal)
Not a significant source of cholesterol, dietary fibre, sugars, iron, calcium, vitamin A and C

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A detailed analysis of nutritional values of our extra virgin oil

ILIAMEI
Aletreikon, Andravida Killini 27052 Greece

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ILIAMEI CERTIFICATE

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WORLD OLIVE CENTER

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

CERTIFICATE OF ANALYSIS

Owner: ALETREAS ILIAS
Origin: GREECE

Analysis Date: 22/12/2020

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 (4) , pp 11696-11703, J.Agric. Food Chem., 2014 62 (3) : 600-607 and OLIVAE, 2015, 122, 22-33.
*Oleomissinal+Oleuropeinial **Ligstroside+Oleocoronal

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The Certificate of Analysis by University of Athens, Greece showing that our oil has only 0.38% of acidity level, with 375 mg/kg polyphenol.





Our Olive lands in Peloponnese, Greece

The idea of our start-up was founded in Aletreikon village near the sea in Peloponnese. A small and extra quiet place with ten family households, without access of internet, but rich with heavenly sceneries and delicious agricultural harvests. The tastes of its natural products are so mesmerising that grandmas bring back more every time staying in the village.

We, as the younger generation, are aspired to live with a self-sufficient healthy lifestyle, and as much as to bring the same products to our customers. We wish to bring back what is lost in the metropolitans and slow down the fast-paced lifestyles for a moment, to sense and to indulge in the nature.



ILIAMEI

ILIAMEI GREEK EXTRA VIRGIN OIL

Organic olive oil not only shape people's health, it also indicates the health of the ancient Greek soil. Organic olive lands support pollinators by adapting the nature with most traditional farming methods, and thus maintain a healthy and sustainable local community.

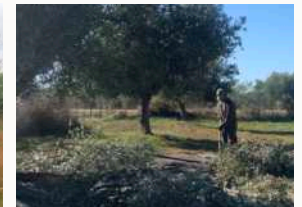


OUR VALUES

We wish to promote healthy and natural products from all over the world to our customers, with a special focus to Greece and China. We strongly believe in the idea of organic farming and healthy lifestyles. We are aspired to not only promote local cultures through our products, but also to help local farmers and communities to improve their economic status.



Taking care of our young olive trees



Hired workers helping to harvest oil

OUR PRODUCTS

We are the producer, as well as the platform. Currently, we are collaborating with regional government and universities to promote its local products & improve our natural product qualities through research and professional advice. Our primary focus is on Extra Virgin Greek olive oil.



Our extracted olive oil shine with iridescent greens



Hand-picking olives produce an extra premium quality

COLLABORATION

We are interested in bio organic shops, wholesaler to promote natural products values in different countries, and research. The start-up is still at its infant stage and we are open to proposals and interested parties.

Please contact us with our social media, or write us an email at: sarameilin1712@gmail.com



Local sheep responsible for weed cleaning of olive land



local natural environment