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Athens:	31/01/2023	
Cert. Num:	C2223-00694	

CERTIFICATE OF ANALYSIS

Brand Name:	EFKRATO		Analysis Dat	e: 31/01/2023
Owner:	SILVERGREEN LP			
Variety:	TSOUNATI			
Origin:	EPISKOPI PALIVIANA RETHYMNO GREE	CE		
Harvesting Period:	October 2022		Production Date:	
Oil Mill:			i roduolion i	
Chemical Analysis				
		D		
Oleocanth <mark>al</mark>		181	mg/Kg	
Oleacein		156	mg/Kg	
Oleocanth <mark>al</mark> +O	leacein (index D1)	337	mg/Kg	
Ligstrosid <mark>e</mark> agly	ycon (monoaldehyde form)	35	mg/Kg	
Oleuropei <mark>n</mark> agly	ycon (monoaldehyde form)	58	mg/Kg	
Ligstroside agly	ycon (dialdehyde form)*	221	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 16,18mg 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

Magiatis Prokopios

mg/Kg

mg/Kg

mg/Kg

mg/Kg

mg/Kg

