


“Metamorphosis” Extra Virgin Olive Oil Certifications




-Agrocert Certification,
Protected Geographical
Indication (PGI) Laconia,
POC/3491-29251.18

Offers a health claim, where the daily consumption of 20g of the "METAMORPHOSIS" olive oil protects the blood lipids from oxidative stress according to the regulation 432/2012 of the European Union.



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World Olive Center

Athens, 14/01/2021
Cert.Num: 2021-C00718

CERTIFICATE OF ANALYSIS

Brand Name: METAMORPHOSIS
Owner: GOLD METAMORPHOSIS
Variety: KORONEIKI - ATHINOELIA
Origin: MOLAOI LAKONIA GREECE

Analysis Date: 30/12/2020

Chemical Analysis

Acidity: 0,30 (<0,8)	
Peroxides: 7 meqO2/Kg (<20)	
K232: 1,883 (<2,5), K270: 0,161 (<0,22), ΔK: 0,0040	
Oleocanthal	166 mg/Kg
Oleacein	88 mg/Kg
Oleocanthal + Oleacein (index D1)	254 mg/Kg
Ligstroside aglycon (monoaldehyde form)	51 mg/Kg
Oleuropein aglycon (monoaldehyde form)	65 mg/Kg
Ligstroside aglycon (dialdehyde form)	265 mg/Kg
Oleuropein aglycon (dialdehyde form)	134 mg/Kg
Free Tyrosol	<5 mg/Kg
Total tyrosol derivatives	482 mg/Kg
Total hydroxytyrosol derivatives	287 mg/Kg
Total polyphenols analyzed	769 mg/Kg

Comments :
The levels of oleocanthal are higher than the average values (135 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 15.4 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+Oleuropeinidial **Ligstrodiol+Oleokoronol

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