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Athens,
23-12-2015
N°: 187/2015

CERTIFICATE OF ANALYSIS

Owner: **AGROVIM SA**
Harvest season: 1-12-2015
Sample No: 347
Physical properties:
Taste: significant pungent and bitter character
Chemical analysis
Oleocanthal: 201 mg/Kg
Oleacein: 174 mg/Kg
Oleuropein aglycon (monoaldehyde form): 46 mg/Kg
Oleuropein aglycon (dialdehyde forms)*: 161 mg/Kg
Ligstroside aglycon (monoaldehyde form): 24 mg/Kg
Ligstroside aglycon (dialdehyde forms)**: 160 mg/Kg
Total hydroxytyrosol derivatives: 381 mg/Kg
Total derivatives of tyrosol: 385 mg/Kg
Oleocanthal+Oleacein (Index D1): 376 mg/Kg
Total of analyzed compounds (index D3): 766 mg/Kg
Comments
The levels of oleocanthal and oleacein are higher than the average values (135 και 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 sample provides 15 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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