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Athens, 09/11/2021
Cert.Num: 2122-C00222

CERTIFICATE OF ANALYSIS

Brand Name: B GKAGKADORACHI
Owner: MARANTOS PANAGIOTIS
Variety: KORONEIKI
Origin: VASILITSI MESSINIA GREECE

Analysis Date: 05/11/2021

Harvest Period: October 2021

Chemical Analysis

Oleocanthal	196 mg/Kg
Oleacein	115 mg/Kg
Oleocanthal + Oleacein (index D1)	311 mg/Kg
Ligstroside aglycon (monoaldehyde form)	42 mg/Kg
Oleuropein aglycon (monoaldehyde form)	58 mg/Kg
Ligstroside aglycon (dialdehyde form)	311 mg/Kg
Oleuropein aglycon (dialdehyde form)	160 mg/Kg
Free Tyrosol	<5 mg/Kg
Total tyrosol derivatives	549 mg/Kg
Total hydroxytyrosol derivatives	334 mg/Kg
Total polyphenols analyzed	883 mg/Kg

Comments :

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 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 17.7 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 **Ligstrodiol+Oleokoronal

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