

World Olive Center for Health 76 Imittou St. 5th floor 11634, Pagkrati, Athens Tel: 2107010131 info@worldolivecenter.com



Athens: 28/11/2023 Cert. Num: C2324-00258

| CERTIFICATE OF ANALYSIS | | | |
|---|-----------------------------------|-----|---------------------------|
| Brand Name: | KAVALARIA ESTATE PATHOS EVOO | | Analysis Date: 24/11/2023 |
| Owner: | SARIDAKIS GEORGIOS | | |
| Variety: | KORONEIKI | | |
| Origin: | KORFES HERAKLION GREECE | | |
| Harvesting Period: | November 2023 | | Production Date: |
| Oil Mill: | | | |
| Chemical Analysis | | / | |
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| | | | |
| Oleocanthal | | 161 | mg/Kg |
| Oleacein | | 100 | mg/Kg |
| Oleocanthal <mark>+</mark> Oleacein (index D1) | | 261 | mg/Kg |
| Ligstroside <mark>ag</mark> lycon (monoaldehyde form) | | 35 | mg/K <mark>g</mark> |
| Oleuropein aglycon (monoaldehyde form) | | 44 | mg/K <mark>g</mark> |
| Ligstroside aglycon (dialdehyde form)* | | 318 | mg/ <mark>Kg</mark> |
| Oleuropein agl | ycon (dialdehyde form)**OR HEALTH | 185 | mg/Kg |
| Free Tyrosol | | <5 | mg/Kg |
| Total tyrosol derivatives | | 514 | mg/Kg |
| Total hydroxytyrosol derivatives | | 328 | mg/Kg |
| Total polyphenols analyzed | | 842 | mg/Kg |

Comments:

The levels of oleocanthal are higher than the average values (135 mg/Kg) 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 16,85mg 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

