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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		/	
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

