

National and Kapodistrian University of Athens

Faculty of Pharmacy
Department of Pharmacognosy & Natural Products Chemistry
Panepistimiopolis Zografou
15771, Athens
Tel: +30 210 72 74052



Athens, 28/11/2019 Cert.Num: 1920-C00251

CERTIFICATE OF ANALYSIS

Analysis Date: 28/11/2019

Owner: VISKOVITS MARIA

Variety: CHALKIDIKIS

Origin: CHALKIDIKI GREECE

Harvest Period: October 2019

Chemical Analysis

magiatis@pharm.uoa.gr

Oleocanthal	321	mg/Kg
Oleacein	148	mg/Kg
Oleocanthal + Oleacein (index D1)	469	mg/Kg
Ligstroside aglycon (monoaldehyde form)	55	mg/Kg
Oleuropein aglycon (monoaldehyde form)	58	mg/Kg
Ligstroside aglycon (dialdehyde form)	172	mg/Kg
Oleuropein aglycon (dialdehyde form)	78	mg/Kg
Total tyrosol derivatives	549	mg/Kg
Total hydroxytyrosol derivatives	283	mg/Kg
Total polyphenols analyzed	832	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 16.6 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 **Ligstrodial+Oleokoronal

Magiatis Prokopios

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR

UNIVERSITY OF ATHENS

FACULT PHARMACY
DEPARTMENT OF HARMACOGNOSY
AND NATURAL PROPERTS CHEMISTRY