

World Olive Center for Health

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Athens: 07/11/2023

Cert. Num: C2324-00150

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CERTIFICATE OF ANALYSIS

Brand Name: LAUR OLIVICOLA TANK No 8

Owner: GUARDIAMILLAN S.A

Variety:

Origin: Mendoza Argentina

Harvesting Period: October 2023

Oil Mill:

Chemical Analysis

Production Date:

Analysis Date:

Oleocanthal	320	mg/Kg
Oleacein	137	mg/Kg
Oleocanthal <mark>+</mark> Oleacein (index D1)	457	mg/Kg
Ligstroside <mark>ag</mark> lycon (monoaldehyde form)	102	mg/Kg
Oleuropein a <mark>gly</mark> con (monoaldehyde form)	109	mg/Kg
Ligstroside agl <mark>yco</mark> n (dialdehyde form)*	158	mg/Kg
Oleuropein aglycon (dialdehyde form)** R H EALTH	51	mg/Kg
Free Tyrosol	18	mg/Kg
Total tyrosol derivatives	598	mg/Kg
Total hydroxytyrosol derivatives	297	mg/Kg
Total polyphenols analyzed	895	mg/Kg

Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 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 provides 17,91mg 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

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