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CERTIFICATE OF ANALYSIS

Owner: Sakellaropoulos Organic Farming
Origin: Sparta Lakonia, Greece
Harvest season: October-November 2016
Variety: Koroneiki
Sample: Agourelaio organic EVOO
Physical properties: moderate pungent and bitter character
Chemical analysis

Oleocanthal: 77 mg/Kg
Oleacein: 62 mg/Kg
Oleuropein aglycon (monoaldehyde form): 50 mg/Kg
Oleuropein aglycon (dialdehyde forms)*: 146 mg/Kg
Ligstroside aglycon (monoaldehyde form): 25 mg/Kg
Ligstroside aglycon (dialdehyde forms)**: 194 mg/Kg
Total hydroxytyrosol derivatives: 258 mg/Kg
Total derivatives of tyrosol: 296 mg/Kg
Oleocanthal+Oleacein (Index D1): 140 mg/Kg
Total of analyzed compounds (index D3): 554 mg/Kg

Comments

The daily consumption of 20 g of the analyzed olive oil sample provides 11 mg of hydroxytyrosol, tyrosol or their derivatives (>5 mg) and consequently the oil belongs 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. FoodChem.,2014, 62(3), 600–607 and OLIVAE, 2015, 122, 22-33.

*Oleomissional+Oleuropeindial**Ligstrodial+Oleokoronal

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