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CERTIFICATE OF ANALYSIS

Owner: Sakellaropoulos Organic Farming

Origin: Sparta Lakonia, Greece **Harvest season**: October 2016

Variety: Koroneiki

Sample: Fyllikon organic EVOO

Physical properties: significant pungent and weak bitter character

Chemical analysis

Oleocanthal: 428 mg/Kg Oleacein: 62 mg/Kg

Oleuropein aglycon (monoaldehyde form): 13 mg/Kg Oleuropein aglycon (dialdehyde forms)*: <5 mg/Kg Ligstroside aglycon (monoaldehyde form): 19 mg/Kg Ligstroside aglycon (dialdehyde forms)**: <5 mg/Kg

Total hydroxytyrosol derivatives: 75 mg/Kg Total derivatives of tyrosol: 447 mg/Kg Oleocanthal+Oleacein (Index D1): 491 mg/Kg

Total of analyzed compounds (index D3): 522 mg/Kg

Comments

The daily consumption of 20 g of the analyzed olive oil sample provides 10.4 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.

The level of oleocanthal is higher than the average value (135 mg/Kg) of the samples included in the international study performed at the University of California, Davis.

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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