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Athens, 4/12/2014

N°: 96/2014

CERTIFICATE OF ANALYSIS

Owner: Sakellarpoulos Organic Farming

Harvest season: 2012-2013

Geographic origin: Sparti, Lakonia, Greece

Variety: Kalamon

Chemical analysis

Name	Tyrosol $\mu\text{g/g}$	Hydroxytyrosol $\mu\text{g/g}^*$
1. Portokalienies	312	504
2. Kalamon idiaiteres	394	869
3. Telies me votana	534	610
4. Milenies	434	683
5. Balsamikes	872	1690
6. Pinelies me ouzo	434	532
7. Green with lemon	672	1617
8. Lemonenies	497	571
9. Agouroelies	397	1043

Comments

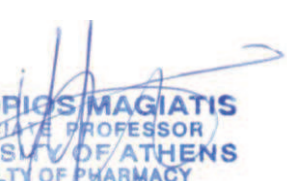
The levels of tyrosol and hydroxytyrosol are higher than the average values of commercial olives samples (134 and 244 $\mu\text{g/g}$ respectively) that were included in the study performed at the University of Athens and published in J. Agric. Food Chem. 2010, 58, 46–50. Sample N.5 has the highest concentration in hydroxytyrosol and tyrosol recorded since 2005

It should be noted that hydroxytyrosol and tyrosol present important biological activity and they have been related with antioxidant and cardioprotective activity.

Daily consumption of 3-7 gr of the analyzed olives offers >5 mg of hydroxytyrosol derivatives and correspond to the consumption of 20 gr of olive oil belonging to the oil category that protect the blood lipids from oxidative stress, according to the EU regulation 432/2012.

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*The values are expressed per
wet weight of olive flesh


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