



**National and Kapodistrian  
University of Athens**

Faculty of Pharmacy  
Department of Pharmacognosy  
& Natural Products Chemistry  
Panepistimiopolis Zografou  
15 771 Athens  
Tel: +30 210 72 74052  
magiatis@pharm.uoa.gr



Athens, 9/11/2018  
N°: 731/2018

**CERTIFICATE OF ANALYSIS**

**Owner: SAKELLAROPOULOS OLIVE GROVES**

**Geographic origin: Lakonia, Greece**

**Chemical analysis**

Name	Tyrosol $\mu\text{g/g}$	Hydroxytyrosol $\mu\text{g/g}^*$
GREEN OLIVES	370	980

**Comments**

The levels of tyrosol are higher than the average values of commercial olives samples (134  $\mu\text{g/g}$ ) that were included in the study performed at the University of Athens and published in J. Agric. Food Chem. 2010, 58, 46–50. Oleuropein was not detected (<5  $\mu\text{g/g}$ ).

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 3-4 gr of the olives of this sample offers >5 mg of hydroxytyrosol and tyrosol and corresponds 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.

Prokopios Magiatis

\*The values are expressed per wet weight of olive flesh

  
**PROKOPIOS MAGIATIS**  
ASSOCIATE PROFESSOR  
UNIVERSITY OF ATHENS  
FACULTY OF PHARMACY  
DEPARTMENT OF PHARMACOGNOSY  
AND NATURAL PRODUCTS CHEMISTRY