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CERTIFICATE OF ANALYSIS

Brand Name: AGOURELAIO EXTRA VIRGIN Analysis Date: 20/12/2018

Owner: SAKELLAROPOULOS ORGANIC FARMS

Variety: KORONEIKI

Origin: SPARTI LAKONIA GREECE

Chemical Analysis

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Oleocanthal	138	mg/Kg
Oleacein	66	mg/Kg
Oleocanthal + Oleacein (index D1)	204	mg/Kg
Ligstroside aglycon (monoaldehyde form)	25	mg/Kg
Oleuropein aglycon (monoaldehyde form)	29	mg/Kg
Ligstroside aglycon (dialdehyde form)	81	mg/Kg
Oleuropein aglycon (dialdehyde form)	31	mg/Kg
Total tyrosol derivatives	245	mg/Kg
Total hydroxytyrosol derivatives	126	mg/Kg
Total phenols analyzed	371	mg/Kg

Comments:

The levels of oleocanthal are higher than the average values (135 mg/Kg respectively) of the sample included in the international study performed at the University of California, Davis.

The daily consumption of 20 g of the analyzed olive oil provides 7.4 mg 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 according to the method published in J.Agric. Food Chem., 2012, 60 (47), pp 11696-11703, J.Agric. Food Chem., 2014 62 (3), 600-607 and OLIVAE, 2015, 122, 22-33.

*Oleomissional+Oleuropeindial **Ligstrodial+Oleokoronal

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