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, 8/10/2019
N°: 768/2019

CERTIFICATE OF ANALYSIS

Owner: SAKELLAROPOULOS OLIVE GROVES
Geographic origin: Lakonia, Greece
Chemical analysis

Name	Tyrosol µg/g	Hydroxytyrosol µg/g*
PORTOKALENIES OLIVES	380	570

Comments

The levels of tyrosol and hydroxytyrosol are higher than the average values of commercial olives samples (134 and 244 µg/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. Oleuropein was not detected (<5 µg/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 5gr 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