



**World Olive Center for Health**  
76 Imittou, 5<sup>th</sup> floor,  
11634, Pagkrati Athens  
Tel: +302107010131  
info@worldolivecenter.com

Athens, 19/12/2021  
N°: 823/2021

### CERTIFICATE OF ANALYSIS

**Owner: SAKELLAROPOULOS ORGANIC FARMS**

**Geographic origin: Lakonia, Greece**

**Chemical analysis**

Name	Tyrosol $\mu\text{g/g}$	Hydroxytyrosol $\mu\text{g/g}^*$
PLUS HEALTH KALAMATA OLIVES	590	1560

#### **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. 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 2-3 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.

The chemical analysis was performed at the National and Kapodistrian University of Athens.

Prokopios Magiatis

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

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