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CERTIFICATE OF ANALYSIS

Owner: Mathiopoulos Costas – The Greek Olive Estate

Harvest season: November 2015

Geographic origin: Arkadia, Greece

Physical properties:

Taste: significant pungent and bitter character

Chemical analysis

Oleocanthal: 385 mg/Kg

Oleacein: 401 mg/Kg

Oleuropein aglycon (monoaldehyde form): 268 mg/Kg

Oleuropein aglycon (dialdehyde forms)*: 753 mg/Kg

Ligstroside aglycon (monoaldehyde form): 195 mg/Kg

Ligstroside aglycon (dialdehyde forms)**: 1074 mg/Kg

Total hydroxytyrosol derivatives: 1422 mg/Kg

Total derivatives of tyrosol: 1654 mg/Kg

Oleocanthal+Oleacein (Index D1): 786 mg/Kg

Total of analyzed compounds (index D3): 3076 mg/Kg

Comments

The levels of oleocanthal and oleacein are higher than the average values (135 και 105 mg/Kg respectively) of the samples included in the international study performed at the University of California, Davis.

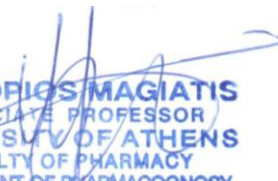
The daily consumption of 20 g of the analyzed olive oil sample provides 61.5 mg of hydroxytyrosol, tyrosol or their derivatives (>>5 mg) and consequently the oil belongs to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.

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 **Ligstrodiol+Oleokoronal

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