



**National and Kapodistrian  
University of Athens**

Faculty of Pharmacy  
Department of Pharmacognosy & Natural Products Chemistry  
Panepistimiopolis Zografou  
15771, Athens  
Tel: +30 210 72 74052  
[magiatis@pharm.uoa.gr](mailto:magiatis@pharm.uoa.gr)



Athens, 14/12/2017  
Cert.Num: 1718-C00299

**CERTIFICATE OF ANALYSIS**

**Analysis Date:** 14/12/2017

**Owner:** OLEO  
**Variety:** OLYMPIA  
**Origin:** NERAIDA ILIA (ELIS) GREECE

**Chemical Analysis**

Oleocanthal	382 mg/Kg
Oleacein	328 mg/Kg
Oleocanthal + Oleacein (index D1)	710 mg/Kg
Ligstroside aglycon (monoaldehyde form)	190 mg/Kg
Oleuropein aglycon (monoaldehyde form)	338 mg/Kg
Ligstroside aglycon (dialdehyde form)	777 mg/Kg
Oleuropein aglycon (dialdehyde form)	516 mg/Kg
Total tyrosol derivatives	1.350 mg/Kg
Total hydroxytyrosol derivatives	1.182 mg/Kg
Total phenols analyzed	2.532 mg/Kg

**Comments :**

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 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 50.6 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 \*\*Ligstrodial+Oleokoronal

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