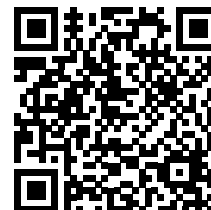


**World Olive Center for Health**

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**Athens: 18/05/2026****Cert. Num: C2526-01051****CERTIFICATE OF ANALYSIS****Brand Name:** A4**Analysis Date:** 11/05/2026**Variety:****Origin:****Harvesting Period:** OCTOBER 2025**Oil Mill:****Production Date:****Chemical Analysis**

Oleocanthal	110	mg/Kg
Oleacein	81	mg/Kg
Oleocanthal+Oleacein (index D1)	191	mg/Kg
Ligstroside aglycon (monoaldehyde form)	32	mg/Kg
Oleuropein aglycon (monoaldehyde form)	44	mg/Kg
Ligstroside aglycon (dialdehyde form)*	146	mg/Kg
Oleuropein aglycon (dialdehyde form)**	78	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	289	mg/Kg
Total hydroxytyrosol derivatives	202	mg/Kg
Total polyphenols analyzed	491	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 9,82mg 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 at the National and Kapodistrian University of Athens according to the method that has been submitted to EFET and published in J. Agric. Food Chem. 2012, 60, 11696, J. Agric. Food Chem. 2014, 62, 600 & Molecules 2020, 25, 2449.

The results relate to the analyzed sample.

*Ligstrodial+Oleokoronal **Oleomissional+Oleuropeindial

Magiatis Prokopios

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