



**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



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Nº: 627/2017

CERTIFICATE OF ANALYSIS

Owner: Kyriakopoulou Athanasia

Harvest: 12/2016

Origin: Pylos, Messinia, Greece

Physical properties: moderate pungent and bitter character

Chemical analysis:

Oleocanthal:	123 mg/Kg
Oleacein:	118 mg/Kg
Oleuropein aglycon (monoaldehyde form):	50 mg/Kg
Ligstroside aglycon (monoaldehyde form):	19 mg/Kg
Oleuropein aglycon (dialdehyde forms)*:	38 mg/Kg
Ligstroside aglycon (dialdehyde forms)**:	18 mg/Kg
Total hydroxytyrosol derivatives:	186 mg/Kg
Total derivatives of tyrosol:	180 mg/Kg
Oleocanthal+Oleacein (Index D1):	241 mg/Kg
Total of analyzed compounds (index D3):	366 mg/Kg

Comments

The levels of oleacein are higher than the average values (105 mg/Kg) 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 7.3 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+Oleokoronol

Prokopios Magiatis

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