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Athens, 02/02/2018
Cert.Num: 1718-C00507

CERTIFICATE OF ANALYSIS

Brand Name: DEX 1 **Analysis Date:** 01/02/2018
Owner: KURIAKOPOULOU ATHANASIA

Variety: KORONEIKI
Origin: IKLAINA PYLOS MESSINIA GREECE

Harvest Period: October 2017 November 2017 **Production Date:** 07/11/2017

Chemical Analysis

Oleocanthal	145	mg/Kg
Oleacein	95	mg/Kg
Oleocanthal + Oleacein (index D1)	240	mg/Kg
Ligstroside aglycon (monoaldehyde form)	25	mg/Kg
Oleuropein aglycon (monoaldehyde form)	44	mg/Kg
Ligstroside aglycon (dialdehyde form)	23	mg/Kg
Oleuropein aglycon (dialdehyde form)	< 5	mg/Kg
Total tyrosol derivatives	193	mg/Kg
Total hydroxytyrosol derivatives	138	mg/Kg
Total phenols analyzed	331	mg/Kg

Comments :

The levels of oleocanthal are higher than the average values (135 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 6.6 mg 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 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

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