

## **World Olive Center for Health**

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Athens: 16/12/2024

Cert. Num: C2425-00459

## **CERTIFICATE OF ANALYSIS**

Brand Name: YANNI'S FAMILY Analysis Date: 12/12/2024

Owner: YANNI'S OLIVE GROVE

Variety: CHALKIDIKIS

Origin: NEA POTIDAIA CHALKIDIKI GREECE

Harvesting Period: 2024

Oil Mill:

**Chemical Analysis** 

**Production Date:** 

Oleocanthal		274	mg/Kg
Oleacein		134	mg/Kg
Oleocantha <mark>l+</mark> Oleacein (ind	dex D1)	407	mg/Kg
Ligstroside <mark>ag</mark> lycon (mono	paldehyde form)	65	mg/Kg
Oleuropein aglycon (monoaldehyde form)		53	mg/Kg
Ligstroside agl <mark>yco</mark> n (dialdehyde form)*		170	mg/Kg
Oleuropein aglycon (dialdehyde form)** R H FALTH		75	mg/Kg
Free Tyrosol	'0 (	18	mg/Kg
Total tyrosol derivatives		526	mg/Kg
Total hydroxytyrosol derivatives		262	mg/Kg
Total polyphenols analyzed		789	mg/Kg

## Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 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 provides 15,77mg 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.

\*Oleomissional+Oleuropeindial \*\*Ligstrodial+Oleokoronal

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