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### **CERTIFICATE OF ANALYSIS**

**Analysis Date:** 14/02/2018

**Owner:** Elainon  
**Variety:** MERIS NIKOLAOS  
**Origin:** KORONEIKI  
**Harvest Period:** DIAVOLITSI MESSINIA GREECE

**Oil Press:** November 2017 January 2018  
ANΔΑΝΙΑ ΓΗ

#### **Chemical Analysis**

Acidity: 0,17 (<0,8)  
Peroxides: 7 meqO<sub>2</sub>/Kg (<20)  
K232: 2,114 (<2,5), K270: 0,206 (<0,22), ΔΚ: -0,0065  
Oleocanthal  
Oleacein  
Oleocanthal + Oleacein (index D1)  
Ligstroside aglycon (monoaldehyde form)  
Oleuropein aglycon (monoaldehyde form)  
Ligstroside aglycon (dialdehyde form)  
Oleuropein aglycon (dialdehyde form)  
Total tyrosol derivatives  
Total hydroxytyrosol derivatives  
Total phenols analyzed

104	mg/Kg
64	mg/Kg
168	mg/Kg
35	mg/Kg
51	mg/Kg
107	mg/Kg
63	mg/Kg
245	mg/Kg
178	mg/Kg
423	mg/Kg

#### **Comments :**

The daily consumption of 20 g of the analyzed olive oil provides 8.5 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 \*\*Ligstrodiol+Oleokoronal

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