

**World Olive Center for Health**

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107525134
info@worldolivecenter.com

**Athens:** 14/01/2026**Cert. Num:** C2526-00573**CERTIFICATE OF ANALYSIS****Brand Name:****Owner:** VOLIOTIS FAMILY**Variety:****Origin:****Harvesting Period:****Oil Mill:****Analysis Date:** 20/12/2025**Production Date:****Chemical Analysis**

Acidity: 0.30(<0.8)

Peroxides: 8.20 meqO₂/Kg (<20)

K232: 2.054 (<2.5), K270: 0.151 (<0.22), ΔK: 0.0010

Oleocanthal

135 mg/Kg

Oleacein

96 mg/Kg

Oleocanthal+Oleacein (index D1)

231 mg/Kg

Ligstroside aglycon (monoaldehyde form)

21 mg/Kg

Oleuropein aglycon (monoaldehyde form)

34 mg/Kg

Ligstroside aglycon (dialdehyde form)*

86 mg/Kg

Oleuropein aglycon (dialdehyde form)**

46 mg/Kg

Free Tyrosol

<5 mg/Kg

Total tyrosol derivatives

241 mg/Kg

Total hydroxytyrosol derivatives

176 mg/Kg

Total polyphenols analyzed

418 mg/Kg

Comments:

The levels of oleocanthal are higher than the average values (135 mg/Kg) 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 8,35mg 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.

*Ligstrodiol+Oleokoronol **Oleomissional+Oleuropeindiol

Magiatis Prokopios

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

REPORT ON HARMONY PARAMETER & SENSORY PROFILE

Athens, 10/01/2026

No. Report: 3.VE-3/26

Issued by:

VELTIA Organoleptic Assessment Laboratory

64, L. Riancour Str, 11523 Athens, Greece

Tel.: + 30 2299063910

E-mail : panel@veltialabs.gr,
e.christopoulou@veltialabs.gr

Customer (Name and Address):

VOLIOTIS FAMILY SA

ANO LECHONIA,

37300 PILION-GREECE

Tel. +30 2428093606, 6932455656

E-mail: voliotisfamily@gmail.com

Date of sampling:	-
Additional sampling info:	The sample was presented by the customer and in his application were referred a) the sample code: EVOO PILIOU b) the production region: PILION c) the crop year: - d) the variety of olive: -
Delivery date:	17-12-2025
Observations (comments) concerning the situation of the sample upon receipt:	Normal, in a dark glass bottle
Sample category (by customer declaration):	EXTRA VIRGIN OLIVE OIL
Sample Brand Name (according to labelling indications only for packed samples):	
Packaging:	Bottle of 500ml
Indications on packaging:	VELTIA's CODE: 2026-175 CUSTOMER's CODE: VOLIOTIS FAMILY EVOO PILIOU
Testing date:	18/12/2025 & 10/01/2026

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REPORT ON HARMONY PARAMETER & SENSORY PROFILE

Athens, **10/01/2026**

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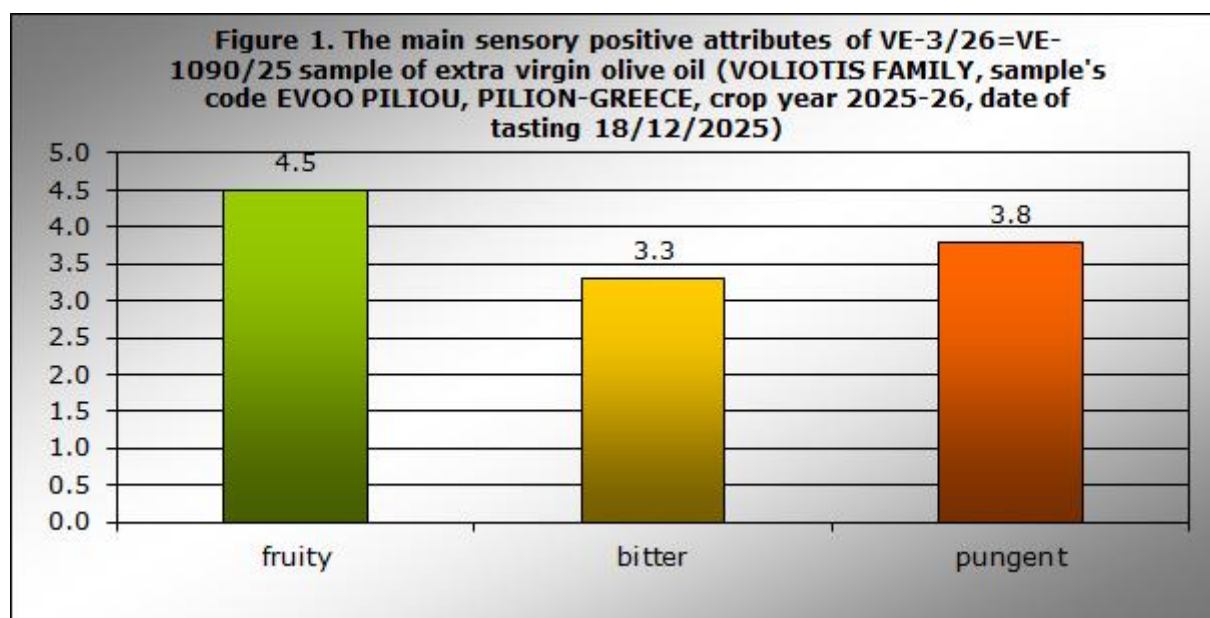
SAMPLE TESTING RESULTS

HARMONY/BALANCE	
METHOD	DOP 2007-1-A47 (not part of COI/T.20/Doc. No 15)
RESULTS	HARMONY/BALANCE=5.5

SENSORY PROFILE

The analysis of sensory profile has been carried out by the panel of organoleptic laboratory of VELTIA (accredited according to ISO/IEC 17025 and recognised by the IOC in the method for the organoleptic assessment of virgin olive oil) under the supervision of the expert taster E. Christopoulou, trained and recognized as trainer for sensory assessment of virgin olive oil by International Olive Council. Intensity values of perceptions are expressed on the 10-cm scale (10 extremely strong), the same as that used in the COI/T.20/Doc. no. 22 (method for the organoleptic assessment of DOP extra virgin olive oil) and the COI/T.20/Doc. No 15 (method for the organoleptic assessment of virgin olive oil).

Figure 1 presents the intensity of the three main positive sensory attributes of extra virgin olive oil: fruity, bitter and pungent.



This is a well-balanced sensory profile with medium intensity of bitterness and pungency and a predominance of fruitiness.

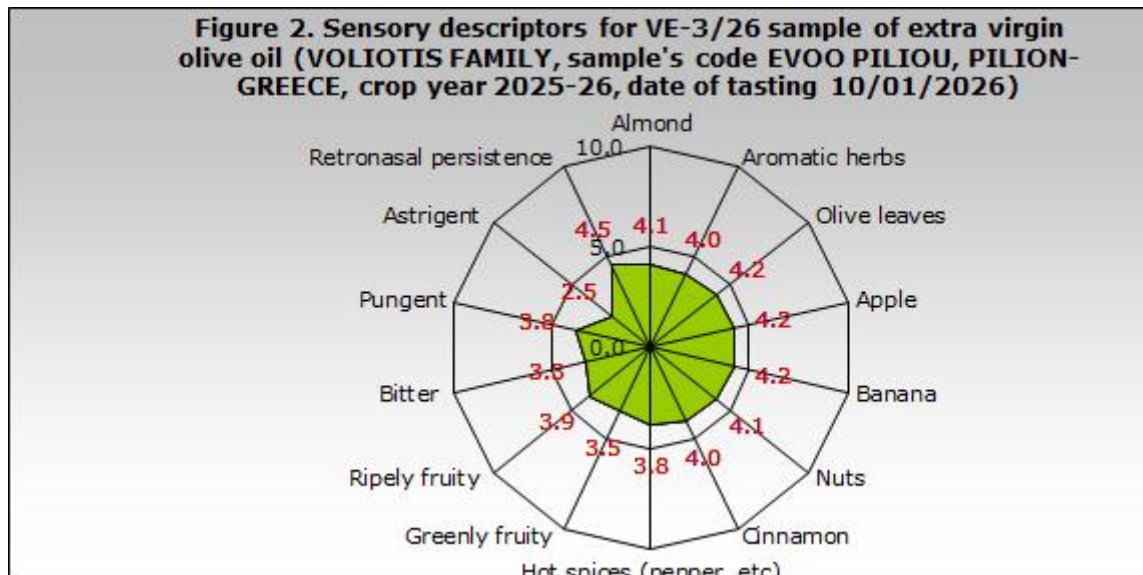
Figure 2 is an analytical sensory profile of direct or retronasal aromatic olfactory, gustatory, qualitative retronasal and tactile or kinaesthetic sensations

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Description of sensory attributes according to COI/T.20/Doc. no. 22 (method for the organoleptic assessment of DOP extra virgin olive oil)	
Almond	Olfactory sensation reminiscent of fresh almonds
Aromatic Herbs	Olfactory sensation reminiscent of that of aromatic herbs
Olive leaves	Olfactory sensation reminiscent of the odour of fresh olive leaves
Apple	Olfactory sensation reminiscent of the odour of apples
Banana	Olfactory sensation reminiscent of the characteristic odours of banana
Nuts	Olfactory sensation typical of shelled nuts
Cinnamon	Olfactory sensation typical of cinnamon sticks
Hot spices (pepper etc)	Olfactory sensation mainly of green peppercorns or of fresh green peppers
Greenly fruity	Olfactory sensation typical of oils obtained from olives that have been harvested before or during colour change
Ripely fruity	Olfactory sensation typical of oils obtained from olives that have been harvested when fully ripe
Bitter	Characteristic taste of oil obtained from green olives or olives turning colour; it defines the primary taste associated with substances including also phenol compounds
Pungent	Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe
Astringent	Complex sensation produced in the mouth by a dilute aqueous solution of products such as some tannins
Retronasal persistence	Length of time that retronasal sensations persist after the sip of olive oil is no longer in the mouth

Technical Manager & Panel Supervisor

E. CHRISTOPOULOU