

World Olive Center for Health

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Athens:

Analysis Date:

Cert. Num: C2324-00457

26/01/2024

CERTIFICATE OF ANALYSIS

Brand Name:

Korona Organic Farming

Owner:

PHYSIS OF CRETE- ASMARGIANAKI MARIA

Variety:

KORONEIKI

Origin:

KRITSA KOUTARANTO LASSITHI GREECE

Harvesting Period:

Oil Mill:

November 2023

Production Date: 16/11/2023

Chemical Analysis

Oleocanthal 260	mg/Kg
Oleacein 242	mg/Kg
Oleocanthal+Oleacein (index D1) 502	mg/Kg
Ligstroside aglycon (monoaldehyde form) 69	mg/Kg
Oleuropein aglycon (monoaldehyde form)	mg/Kg
Ligstroside aglycon (dialdehyde form)*	mg/Kg
Oleuropein aglycon (dialdehyde form)** OR HEALTH 175	mg/Kg
Free Tyrosol <5	mg/Kg
Total tyrosol derivatives 545	mg/Kg
Total hydroxytyrosol derivatives 533	mg/Kg
Total polyphenols analyzed 1.078	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 21,56mg 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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