

**World Olive Center for Health**

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**Athens:** 16/11/2025**Cert. Num:** C2526-00296**CERTIFICATE OF ANALYSIS**

Brand Name: EASLY HARVEST
Owner: VOLIOTIS FAMILY Inc.
Variety: AMFISSIS/PELIOU
Origin:
Harvesting Period: SEPTEMBER - OCTOBER 2025
Oil Mill: VOLIOTIS FAMILY Inc.

Analysis Date:**Production Date:****Chemical Analysis**

Acidity: 0.19(<0.8)	
Peroxides: 8.10 meqO2/Kg (<20)	
K232: 2.062 (<2.5), K270: 0.132 (<0.22), ΔK: -0.0020	
Oleocanthal	194 mg/Kg
Oleacein	110 mg/Kg
Oleocanthal+Oleacein (index D1)	304 mg/Kg
Ligstroside aglycon (monoaldehyde form)	42 mg/Kg
Oleuropein aglycon (monoaldehyde form)	63 mg/Kg
Ligstroside aglycon (dialdehyde form)*	197 mg/Kg
Oleuropein aglycon (dialdehyde form)**	68 mg/Kg
Free Tyrosol	<5 mg/Kg
Total tyrosol derivatives	433 mg/Kg
Total hydroxytyrosol derivatives	241 mg/Kg
Total polyphenols analyzed	674 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 13,49mg 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+Oleuropeindial

Magiatis Prokopios

PROKOPIOS MAGIATIS
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TEST REPORT



Tests
Certificate no.:809

01-12-24 to 30-11-25

Athens, 12/11/2025

No. Report: 461.VE-976/25

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:	02-11-2025
Additional sampling info:	The sample was presented by the customer and in his application were referred a) the sample code: 3 AGOURELAI0 EXTRA b) the production region: PILION c) the crop year: 2025-26 d) the variety of olive: AMFISSIS
Delivery date:	08-11-2025
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 250ml
Indications on packaging (VELTIA code etc):	VELTIA's CODE: 2025-117394 CUSTOMER's CODE: 3 AGOURELAI0 EXTRA
Testing date:	11/11/2025

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SAMPLE TESTING RESULTS

TYPE OF TEST Measurement Units	METHOD	RESULTS	CVR% (Robust coefficient of variation must be ≤20,0)
Organoleptic assessment Median of fruity Mf Median of defect Md Median of bitter Mb Median of pungent Mp	COI/T.20/Doc. No 15	Mf=4.7 Md=0.0 Mb=3.2 Mp=4.1	0.87 - - -
Classification of sample* (with regard to the organoleptic assessment, according to Annex I of Delegated Regulation (EU) 2022/2104)		EXTRA VIRGIN OLIVE OIL	

* The oil is classified by comparing the median of the predominant defect (Md) and the median of the fruity attribute (Mf) directly with the limits set out in Annex I of the Delegated Regulation (EU) 2022/2104 and which are given below. These limits take into account the repeatability and reproducibility of the analysis method used (Implementing Regulation (EU) 2022/2105 article 9§5).

DELEGATED REGULATION (EU) 2022/2104 ANNEX I-LIMITS OF ORGANOLEPTIC CHARACTERISTICS

- ➔ **Extra virgin olive oil:** Mf>0,0 and Md=0,0
- ➔ **Virgin olive oil:** Mf>0,0 and 0,0<Md≤3,5
- ➔ **Lampante olive oil:** Md>3,5 or Mf=0,0 and Md≤3,5

Optional terminology for labelling purposes (only for the category extra virgin olive oil):
fruitiness, green or ripe fruitiness, robust-medium- delicate
fruitiness-bitter-pungent-green or ripe fruitiness, well balanced, mild

The assessed sample complies with the definitions and ranges corresponding to the following adjectives according to the intensity and perception of the attributes:
Medium fruitiness
Medium bitter
Medium pungent
Well balanced

Technical Manager & Panel Supervisor

E. CHRISTOPOULOU

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REPORT ON HARMONY PARAMETER & SENSORY PROFILE

Athens, **12/11/2025**

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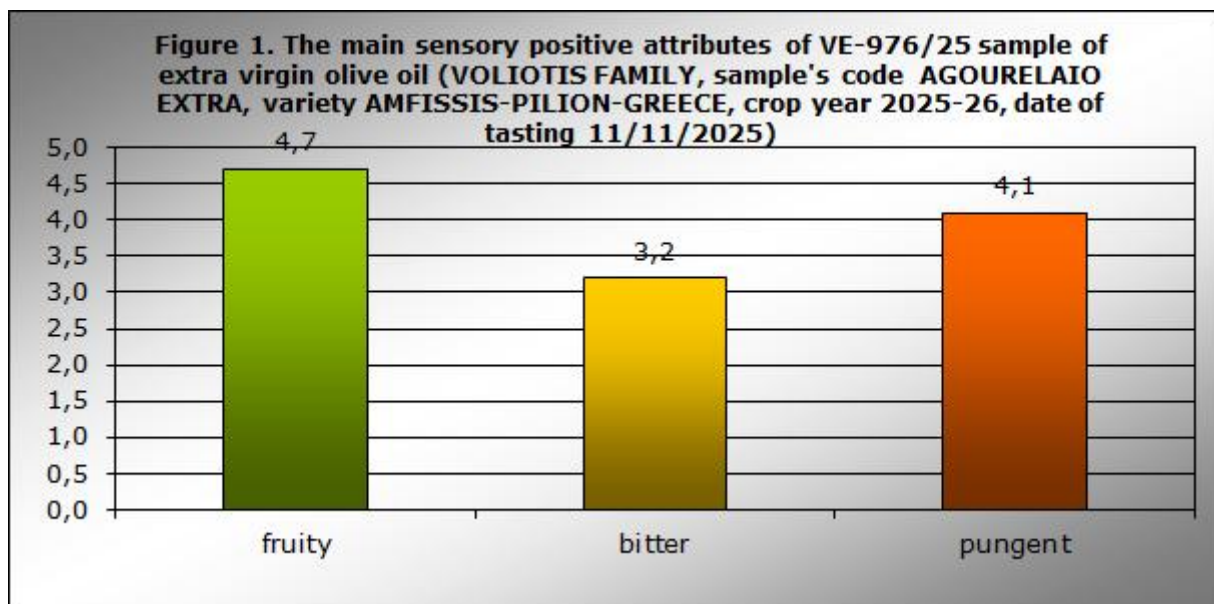
SAMPLE TESTING RESULTS

HARMONY/BALANCE	
METHOD	DOP 2007-1-A47 (not part of COI/T.20/Doc. No 15)
RESULTS	HARMONY/BALANCE=6,0

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.

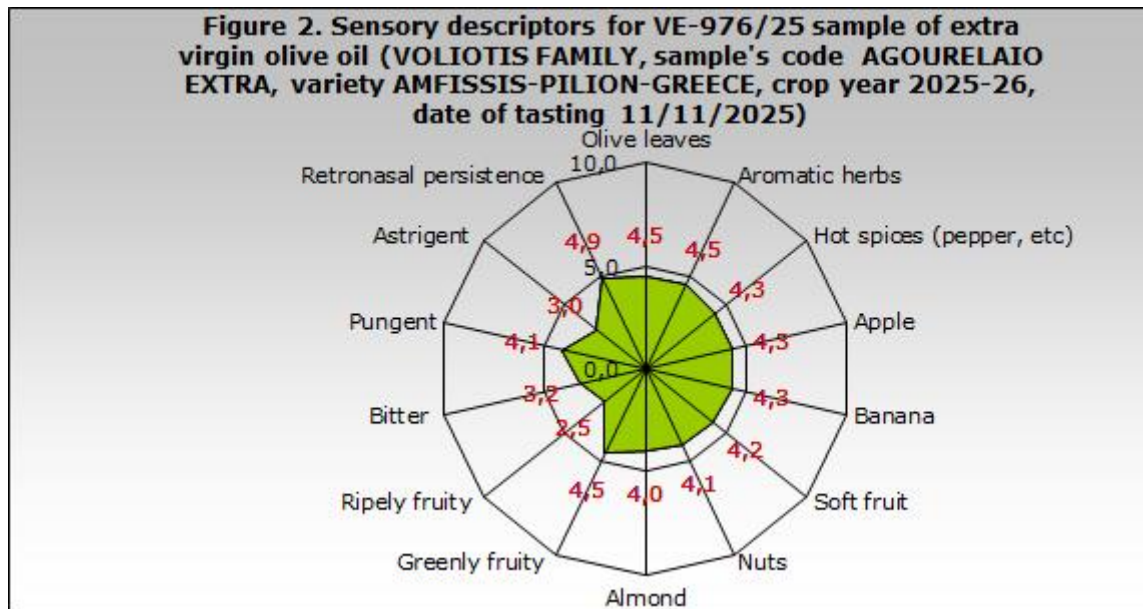
Figure 2 is an analytical sensory profile of direct or retronasal aromatic olfactory, gustatory, qualitative retronasal and tactile or kinaesthetic sensations

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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)	
Olive leaf	<i>Olfactory sensation reminiscent of the odour of fresh olive leaves</i>
Aromatic Herbs	<i>Olfactory sensation reminiscent of that of aromatic herbs</i>
Hot spices (pepper etc)	<i>Olfactory sensation mainly of green peppercorns or of fresh green peppers</i>
Apple	<i>Olfactory sensation reminiscent of the odour of apples</i>
Banana	<i>Olfactory sensation reminiscent of the characteristic odours of banana</i>
Soft fruit	<i>Olfactory sensation typical of soft fruit: blackberries, raspberries, bilberries, blackcurrants and redcurrants</i>
Nuts	<i>Olfactory sensation typical of shelled nuts</i>
Almond	<i>Olfactory sensation reminiscent of fresh almonds</i>
Greenly fruity	<i>Olfactory sensation typical of oils obtained from olives that have been harvested before or during colour change</i>
Ripely fruity	<i>Olfactory sensation typical of oils obtained from olives that have been harvested when fully ripe</i>
Bitter	<i>Characteristic taste of oil obtained from green olives or olives turning colour; it defines the primary taste associated with substances including also phenol compounds</i>
Pungent	<i>Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe</i>
Astringent	<i>Complex sensation produced in the mouth by a dilute aqueous solution of products such as some tannins</i>
Retronasal persistence	<i>Length of time that retronasal sensations persist after the sip of olive oil is no longer in the mouth</i>

Technical Manager & Panel Supervisor

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