



**National and Kapodistrian
University of Athens**

Faculty of Pharmacy
Department of Pharmacognosy & Natural Products Chemistry
Panepistimiopolis Zografou
15771, Athens
Tel: +30 210 72 74052
magiatis@pharm.uoa.gr



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CERTIFICATE OF ANALYSIS

Analysis Date: 29/11/2017

Owner: Julio Gallego - ECOLIBOR

Origin: SPAIN

Harvest Period: November 2017

Chemical Analysis

Oleocanthal	812 mg/Kg
Oleacein	457 mg/Kg
Oleocanthal + Oleacein (index D1)	1.269 mg/Kg
Ligstroside aglycon (monoaldehyde form)	190 mg/Kg
Oleuropein aglycon (monoaldehyde form)	247 mg/Kg
Ligstroside aglycon (dialdehyde form)	323 mg/Kg
Oleuropein aglycon (dialdehyde form)	86 mg/Kg
Total tyrosol derivatives	1.325 mg/Kg
Total hydroxytyrosol derivatives	789 mg/Kg
Total phenols analyzed	2.115 mg/Kg

Comments :

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) 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 42.3 mg of hydroxytyrosol, tyrosol or their derivatives (>5 mg) and consequently the oil belongs 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 **Ligstrodial+Oleokoronal

Magiatis Prokopios
PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOGNOSY
AND NATURAL PRODUCTS CHEMISTRY