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Athens, 07/12/2017 Cert.Num: 1718-C00245

CERTIFICATE OF ANALYSIS

Analysis Date: 29/11/2017

Julio Gallego - ECOLIBOR **Owner:**

Origin: **SPAIN**

Harvest Period: November 2017

Chemical Analysis

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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 avarage 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 benn 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

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