

World Olive Center for Health

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Athens: 27/01/2025

Cert. Num: C2425-00517

30/12/2024

CERTIFICATE OF ANALYSIS

Brand Name: LACONIKO KORONEIKI

Owner: LACONIKO
Variety: KORONEIKI

Origin:

Harvesting Period: NOVEMBER 2024

Oil Mill:

Chemical Analysis

Production Date:

Analysis Date:

Oleocanthal		227	mg/Kg	
Oleacein		101	mg/Kg	
Oleocanthal	+Oleacein (index D1)	329	mg/Kg	
Ligstroside aglycon (monoaldehyde form) 30 mg/k				
Oleuropein aglycon (monoaldehyde form) 44 mg				
Ligstroside aglycon (dialdehyde form)*				
Oleuropein	aglycon (dialdehyde form)** R HEALTH	48	mg/Kg	
Free Tyroso	0 _ (18	mg/Kg	
Total tyroso	345	mg/Kg		
Total hydrox	193	mg/Kg		
Total polyph	538	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 10,77mg 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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AND NATURAL PROFESSOR

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ΑΝΑΛΥΣΕΙΣ ΑΓΡΟΤΙΚΟΥ ΤΟΜΕΑ

ΦΥΛΛΟΔΙΑΓΝΩΣΤΙΚΕΣ ΕΔΑΦΟΛΟΓΙΚΕΣ ΕΛΑΙΟΛΑΔΟΥ ΚΑΡΠΩΝ ΝΗΜΑΤΩΔΕΙΣ

ΑΝΑΛΥΣΕΙΣ ΥΔΑΤΟΣ, ΠΕΡΙΒΑΛΛΟΝΤΟΣ

ΠΟΣΙΜΑ ΝΕΡΑ ΓΕΩΤΡΉΣΕΩΝ ΔΙΚΤΥΩΝ ΥΔΡΕΥΣΉΣ ΑΡΔΕΥΤΊΚΑ ΝΕΡΑ ΥΔΡΟΠΟΝΙΚΈΣ ΚΑΛΛΙΈΡΓΙΕΣ ΒΙΟΛΟΓΙΚΟΙ ΚΑΘΑΡΙΣΜΟΙ

The present certificate can be reproduced as it is and not as a part without the laboratory agreement. Samples are stored for 1 month from the mentioned date of analysis in a specific place of humidity, temperature, light.

START OF CERTIFICATE ANALYSIS

CHEMICAL ANALYSIS.

S.C: -4-42-24

I.D: LACONIKO PIERRAKOS DIAMANTIS Sample labeling: LACONIKO SAMPLE 2 ADDRESS: SKALA LAKONIAS GREECE

Date of issue : 3/12/2024 Incoming Date : 2/12/2024 Sample taken from: Owner Bottle of : PET 0.25 lt.

Oil analysis for:

	SAMPLE	LIMITS	MEASUREMENT
	RESULT	(1)	UNITS
Acidity (%as oleicacid)	0,13	M 0,80	% g/100gr
K 270	0,153	M0,220	-
K 232	1,357	M 2,500	-
D.K	-0,005	M 0,010	-
Peroxide	3,90	M 20,00	Meq O ₂ /Kg
value			

END OF CERTIFICATE ANALYSIS

ΓΙΑΝΝΙΟΣ ΚΩΝΣΤΑΝΤΙΝΟΣ ΕΡΓΑΣΤΗΡΙΟ ΕΦΑΡΜΟΣΜΕΝΗΣ ΓΕΩΡΓΙΚΗΣ ΕΡΕΥΝΑΣ ΑΡ. ΑΣΙΑΣ 14591 ΑΦΜ: 03262796 ΔΟ ΣΚΑΛΑΣ ΑΓ. ΓΕΩΡΓΙΟΣ ΣΚΑΛΑΣ ΔΑΧΩΝΙΑΣ ΤΗΛ: 27350 - 23871 ΕΝ VIROLABS