



World Olive Center for Health

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107010131
info@worldolivecenter.com



Athens: 17/02/2025

Cert. Num: C2425-00651

CERTIFICATE OF ANALYSIS

Brand Name: Laconiko Olio Nuovo
Owner: Laconiko
Variety: Koroneiki
Origin: Lakonia, Greece
Harvesting Period: OCTOBER 2024
Oil Mill:

Analysis Date: 12/02/2025

Production Date:

Chemical Analysis

Oleocanthal	503	mg/Kg
Oleacein	153	mg/Kg
Oleocanthal+Oleacein (index D1)	855	mg/Kg
Ligstroside aglycon (monoaldehyde form)	35	mg/Kg
Oleuropein aglycon (monoaldehyde form)	36	mg/Kg
Ligstroside aglycon (dialdehyde form)*	88	mg/Kg
Oleuropein aglycon (dialdehyde form)**	36	mg/Kg
Free Tyrosol	26	mg/Kg
Total tyrosol derivatives	652	mg/Kg
Total hydroxytyrosol derivatives	225	mg/Kg
Total polyphenols analyzed	877	mg/Kg

Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 mg/Kg and 105mg/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 17,53mg 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 **Ligstrodiol+Oleokoronal

Magiatis Prokopios

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOLOGY
AND NATURAL PRODUCTS CHEMISTRY



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ΥΠΕΥΘΥΝΟΣ ΓΕΩΠΟΝΟΣ : ΓΙΑΝΝΙΟΣ.Δ.ΚΩΝΣΤΑΝΤΙΝΟΣ

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START OF CERTIFICATE ANALYSIS

CHEMICAL ANALYSIS.

S.C : -2-15-24

I.D: LACONIKO

Sample labeling : LACONIKO OLIO NUOVO

ADDRESS : SKALA LAKONIAS GREECE

Date of issue : 10/11/2024

Incoming Date : 7/11/2024

Sample taken from: Owner

Bottle of : PET 0.25 lt.

Oil analysis for:

	SAMPLE RESULT	LIMITS (1)	MEASUREMENT UNITS
Acidity (%as oleicacid)	0,17	M 0,80	% g/100gr
K 270	0,169	M 0,220	-
K 232	1,804	M2,500	-
D.K	-0,003	M 0,010	-
Peroxide value	2,10	M 20,00	Meq O ₂ /Kg

END OF CERTIFICATE ANALYSIS

~~ΓΙΑΝΝΙΟΣ Δ. ΚΩΝΣΤΑΝΤΙΝΟΣ
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