



C2122-00410

World Olive Center for Health

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Athens: 30/11/2021
Cert. Num: C2122-00410

CERTIFICATE OF ANALYSIS

Brand Name: PAMAKO BLEND
Owner: ANDROULAKIS EFTYCHIOS
Variety: TSOUNATI
Origin: AGRILES CHANIA CRETE GREECE
Harvesting Period: October 2021
Oil Press: ANDROULAKIS EFTYCHIOS

Analysis Date: 26/11/2021**Production Date:** 10/10/2021**Chemical Analysis**

Oleocanthal	341	mg/Kg
Oleacein	235	mg/Kg
Oleocanthal+Oleacein (index D1)	576	mg/Kg
Ligstroside aglycon (monoaldehyde form)	179	mg/Kg
Oleuropein aglycon (monoaldehyde form)	199	mg/Kg
Ligstroside aglycon (dialdehyde form)*	423	mg/Kg
Oleuropein aglycon (dialdehyde form)**	126	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	943	mg/Kg
Totalhydroxytyrosol derivatives	560	mg/Kg
Total polyphenols analyzed	1.503	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 30,07mg 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 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, 600-607 & Molecules, 2020, 25, 2449. *Oleomissional+Oleuropeindial

**Ligstrodiol+Oleokoronol

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