

World Olive Center for Health

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Athens: 09/12/2024

Cert. Num: C2425-00408

Production Date: 22/11/2024

CERTIFICATE OF ANALYSIS

Brand Name: CORFOLIA Analysis Date: 06/12/2024

Owner: MARITSAS STAMATIOS

Variety: LIANOLIA

Origin: NYMFES CORFU GREECE

Harvesting Period: NOVEMBER 2024
Oil Mill: BANOS MICHAEL

Chemical Analysis

| 277 | mg/Kg |
|-----|--|
| 221 | mg/Kg |
| 498 | mg/Kg |
| 25 | mg/Kg |
| 24 | mg/Kg |
| 28 | mg/Kg |
| <5 | mg/Kg |
| 18 | mg/Kg |
| 348 | mg/Kg |
| 245 | mg/Kg |
| 593 | mg/Kg |
| | 221 498 25 24 28 <5 18 348 245 |

Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) of the samples included in the international study performed at the University of California, Davis.

The daily consumption of 20 g of the analyzed olive oil provides 11,86mg 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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