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CERTIFICATE OF ANALYSIS

Owner: Kyrkoudis Giorgos/ ALPHA SEVEN STARS

Harvest season: October 2014

Geographic origin: Chalkidiki, Greece

Variety: Agourelaio Chalkidikis

Physical properties:

Taste: pungent with bitter character

Chemical analysis

Oleocanthal: 344 mg/Kg

Oleacein: 197 mg/Kg

Oleuropein aglycon: 96 mg/Kg

Ligstroside aglycon: 100 mg/Kg

Total hydroxytyrosol derivatives: 293 mg/Kg

Total derivatives of tyrosol: 444 mg/Kg

Total of analyzed compounds (index D3): 738 mg/Kg

Comments

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

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.

Daily consumption of 20 gr of the analyzed oil offers >5 mg of hydroxytyrosol derivatives and consequently the olive oil sample belongs to the oil category that protect the blood lipids from oxidative stress, according to the EU regulation 432/2012.

The chemical analysis was performed according to the method published in J. Agric. Food Chem., 2012, 60 (47), pp 11696–11703 and J. Agric. Food Chem., 2014, 62 (3), 600–607.

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