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CERTIFICATE OF ANALYSIS

Owner: Giovanni Bianchi -ARGALI - GREEK ORGANIC OLIVE OIL

Harvest season: November 2015 Geographic origin: Messinia, Greece

Variety: Koroneiki Physical properties:

Taste: significant pungent and moderate bitter character

Chemical analysis

Oleocanthal: 174 mg/Kg Oleacein: 93 mg/Kg

Oleuropein aglycon (monoaldehyde form): 46 mg/Kg Oleuropein aglycon (dialdehyde forms)*: 163 mg/Kg Ligstroside aglycon (monoaldehyde form): 35 mg/Kg Ligstroside aglycon(dialdehyde forms)**: 310 mg/Kg

Total hydroxytyrosol derivatives: 302 mg/Kg Total derivatives of tyrosol: 519 mg/Kg Oleocanthal+Oleacein (Index D1): 268 mg/Kg

Total of analyzed compounds (index D3): 822 mg/Kg

Comments

The daily consumption of 20 g of the analyzed olive oil sample provides 16.4 mg of hydroxytyrosol, tyrosol or their derivatives (>5 mg) and consequently the oil belongs to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.

The level of oleocanthal is higher than the average value (135 mg/Kg) of the samples included in the international study performed at the University of California, Davis. The level of oleacein is lower than the average (105 mg/Kg).

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 published in J. Agric. Food Chem., 2012, 60 (47), pp 11696–11703, J. Agric. FoodChem., 2014, 62(3), 600–607 and OLIVAE, 2015, 122, 22-33.

*Oleomissional+Oleuropeindial**Ligstrodial+Oleokoronal

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