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**CERTIFICATE OF ANALYSIS**

**Analysis Date:** 14/12/2019

**Owner:** ARGALI  
**Variety:** KORONEIKI  
**Origin:** GARGALIANOI AGIOS DIMITRIOS MESSINIA GREECE  
**Harvest Period:** October 2019

**Chemical Analysis**

Oleocanthal	265 mg/Kg
Oleacein	259 mg/Kg
Oleocanthal + Oleacein (index D1)	524 mg/Kg
Ligstroside aglycon (monoaldehyde form)	58 mg/Kg
Oleuropein aglycon (monoaldehyde form)	85 mg/Kg
Ligstroside aglycon (dialdehyde form)	225 mg/Kg
Oleuropein aglycon (dialdehyde form)	202 mg/Kg
Total tyrosol derivatives	548 mg/Kg
Total hydroxytyrosol derivatives	545 mg/Kg
Total polyphenols analyzed	1.094 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 21.9 mg 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 published in J.Agric. Food Chem., 2012, 60 ( 47) , pp 11696-11703, J.Agric. Food Chem., 2014 62 ( 3) , 600-607 and OLIVAE, 2015, 122, 22-33.

\*Oleomissional+Oleuropeindial \*\*Ligstrodial+Oleokoronal

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