



**World Olive Center for Health**

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**Athens:** 23/12/2024

**Cert. Num:** C2425-00301

**CERTIFICATE OF ANALYSIS**

**Brand Name:** ATsas SILVER 2024  
**Owner:** V. Atsas Organic Products Ltd  
**Variety:** KORONEIKI 78  
**Origin:** Cyprus  
**Harvesting Period:** 21-25/10/24  
**Oil Mill:**

**Analysis Date:** 19/11/2024

**Production Date:**

**Chemical Analysis**

Oleocanthal	115	mg/Kg
Oleacein	103	mg/Kg
Oleocanthal+Oleacein (index D1)	218	mg/Kg
Ligstroside aglycon (monoaldehyde form)	130	mg/Kg
Oleuropein aglycon (monoaldehyde form)	258	mg/Kg
Ligstroside aglycon (dialdehyde form)*	789	mg/Kg
Oleuropein aglycon (dialdehyde form)**	479	mg/Kg
Free Tyrosol	22	mg/Kg
Total tyrosol derivatives	1.055	mg/Kg
Total hydroxytyrosol derivatives	840	mg/Kg
Total polyphenols analyzed	1.896	mg/Kg

**Comments:**

The daily consumption of 20 g of the analyzed olive oil provides 37,91mg 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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