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Athens, 27/09/2019  
Cert.Num: 1920-C00010

**CERTIFICATE OF ANALYSIS**

**Brand Name:** KB  
**Owner:** ATSAS

**Analysis Date:** 27/09/2019

**Origin:** ATSAS CYPRUS

**Chemical Analysis**

Oleocanthal	1.582	mg/Kg
Oleacein	479	mg/Kg
Oleocanthal + Oleacein (index D1)	2.061	mg/Kg
Ligstroside aglycon (monoaldehyde form)	242	mg/Kg
Oleuropein aglycon (monoaldehyde form)	141	mg/Kg
Ligstroside aglycon (dialdehyde form)	626	mg/Kg
Oleuropein aglycon (dialdehyde form)	156	mg/Kg
Total tyrosol derivatives	2.449	mg/Kg
Total hydroxytyrosol derivatives	776	mg/Kg
Total polyphenols analyzed	3.225	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 64.5 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.

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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