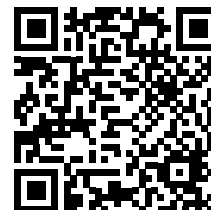


**World Olive Center for Health**

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**Athens:** 14/05/2026**Cert. Num:** C2526-00809**CERTIFICATE OF ANALYSIS**

Brand Name: kouros of zeus
Owner: Christakos Efthimios
Variety: KORONEIKI
Origin:
Harvesting Period:
Oil Mill:

Analysis Date: 10/02/2026**Production Date:****Chemical Analysis**

Acidity: 0.14(<0.8)	
Peroxides: 8.90 meqO ₂ /Kg (<20)	
K232: 1.773 (<2.5), K270: 0.146 (<0.22), ΔK: -0.0030	
Oleocanthal	107 mg/Kg
Oleacein	69 mg/Kg
Oleocanthal+Oleacein (index D1)	176 mg/Kg
Ligstroside aglycon (monoaldehyde form)	65 mg/Kg
Oleuropein aglycon (monoaldehyde form)	107 mg/Kg
Ligstroside aglycon (dialdehyde form)*	216 mg/Kg
Oleuropein aglycon (dialdehyde form)**	90 mg/Kg
Free Tyrosol	<5 mg/Kg
Total tyrosol derivatives	388 mg/Kg
Total hydroxytyrosol derivatives	266 mg/Kg
Total polyphenols analyzed	654 mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 13,07mg 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.

*Ligstrodial+Oleokoronal **Oleomissional+Oleuropeindial

Magiatis Prokopios

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