World Olive Center for Health
76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107525134
info@worldolivecenter.com

Athens: **16/11/2025**

Cert. Num: **C2526-00296**

CERTIFICATE OF ANALYSIS

Brand Name: EASLY HARVEST
Owner: VOLIOTIS FAMILY Inc.
Variety: AMFISSIS/PELIOU
Origin:
Harvesting Period: SEPTEMBER - OCTOBER 2025
Oil Mill: VOLIOTIS FAMILY Inc.

Analysis Date:

Production Date:

Chemical Analysis

Acidity: 0.19(<0.8)
Peroxides: 8.10 meqO2/Kg (<20)
K232: 2.062 (<2.5), K270: 0.132 (<0.22), ΔK: -0.0020

Oleocanthal	194	mg/Kg
Oleacein	110	mg/Kg
Oleocanthal+Oleacein (index D1)	304	mg/Kg
Ligstroside aglycon (monoaldehyde form)	42	mg/Kg
Oleuropein aglycon (monoaldehyde form)	63	mg/Kg
Ligstroside aglycon (dialdehyde form)*	197	mg/Kg
Oleuropein aglycon (dialdehyde form)**	68	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	433	mg/Kg
Total hydroxytyrosol derivatives	241	mg/Kg
Total polyphenols analyzed	674	mg/Kg

Comments:

The levels of oleocanthal and oleacein are higher than the average values (135 and 105 mg/Kg respectively) of the samples included in the international study performed at the University of California, Davis.
The daily consumption of 20 g of the analyzed olive oil provides 13,49mg 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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Athens: **16/11/2025**

Cert. Num: **C2526-00297**

CERTIFICATE OF ANALYSIS

Brand Name: Organic Extra Virgin
Owner: VOLIOTIS FAMILY Inc.
Variety: AMFISSIS/PELIOU
Origin:
Harvesting Period: SEPTEMBER - OCTOBER 2025
Oil Mill: VOLIOTIS FAMILY Inc.

Analysis Date:

Production Date:

Chemical Analysis

Acidity: 0.30(<0.8)
Peroxides: 8.00 meqO2/Kg (<20)
K232: 1.891 (<2.5), K270: 0.139 (<0.22), ΔK: -0.0010

Oleocanthal	148	mg/Kg
Oleacein	93	mg/Kg
Oleocanthal+Oleacein (index D1)	241	mg/Kg
Ligstroside aglycon (monoaldehyde form)	21	mg/Kg
Oleuropein aglycon (monoaldehyde form)	29	mg/Kg
Ligstroside aglycon (dialdehyde form)*	51	mg/Kg
Oleuropein aglycon (dialdehyde form)**	5	mg/Kg
Free Tyrosol	10	mg/Kg
Total tyrosol derivatives	230	mg/Kg
Total hydroxytyrosol derivatives	126	mg/Kg
Total polyphenols analyzed	356	mg/Kg

Comments:

The levels of oleocanthal are higher than the average values (135 mg/Kg) 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 7,13mg 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

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Athens: **14/01/2026**

Cert. Num: **C2526-00573**

CERTIFICATE OF ANALYSIS

Brand Name:

Analysis Date: 20/12/2025

Owner: VOLIOTIS FAMILY

Variety:

Origin:

Harvesting Period:

Production Date:

Oil Mill:

Chemical Analysis

Acidity: 0.30(<0.8)

Peroxides: 8.20 meqO2/Kg (<20)

K232: 2.054 (<2.5), K270: 0.151 (<0.22), ΔK: 0.0010

Oleocanthal	135	mg/Kg
Oleacein	96	mg/Kg
Oleocanthal+Oleacein (index D1)	231	mg/Kg
Ligstroside aglycon (monoaldehyde form)	21	mg/Kg
Oleuropein aglycon (monoaldehyde form)	34	mg/Kg
Ligstroside aglycon (dialdehyde form)*	86	mg/Kg
Oleuropein aglycon (dialdehyde form)**	46	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	241	mg/Kg
Total hydroxytyrosol derivatives	176	mg/Kg
Total polyphenols analyzed	418	mg/Kg

Comments:

The levels of oleocanthal are higher than the average values (135 mg/Kg) 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 8,35mg 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.
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