



ΑΝΑΛΥΣΕΙΣ ΑΓΡΟΤΙΚΟΥ ΤΟΜΕΑ

ΦΥΛΛΟΔΙΑΓΝΩΣΤΙΚΕΣ
ΕΔΑΦΟΛΟΓΙΚΕΣ
ΕΛΑΙΟΛΑΔΟΥ
ΚΑΡΠΩΝ
ΝΗΜΑΤΩΔΕΙΣ

ΑΝΑΛΥΣΕΙΣ ΥΔΑΤΟΣ, ΠΕΡΙΒΑΛΛΟΝΤΟΣ

ΠΟΣΙΜΑ ΝΕΡΑ
ΓΕΩΤΡΗΣΕΩΝ
ΔΙΚΤΥΩΝ ΥΔΡΕΥΣΗΣ
ΑΡΔΕΥΤΙΚΑ ΝΕΡΑ
ΥΔΡΟΠΟΝΙΚΕΣ ΚΑΛΛΙΕΡΓΙΕΣ
ΒΙΟΛΟΓΙΚΟΙ ΚΑΘΑΡΙΣΜΟΙ

ΑΓΙΟΣ ΓΕΩΡΓΙΟΣ, ΣΚΑΛΑ ΛΑΚΩΝΙΑΣ ΤΗΛ: 27350-23871 EMAIL : INFO@ENVIROLABS.GR
ΥΠΕΥΘΥΝΟΣ ΓΕΩΠΟΝΟΣ : ΓΙΑΝΝΙΟΣ.Δ.ΚΩΝΣΤΑΝΤΙΝΟΣ

www.envirolabs.gr

The present certificate can be reproduced as it is and not as a part without the laboratory agreement. Samples are stored for 1 month from the mentioned date of analysis in a specific place of humidity , temperature , light.

START OF CERTIFICATE ANALYSIS

CHEMICAL ANALYSIS.

S.C : -2-13-24

I.D: LACONIKO

Sample labeling : LACONIKO ZOI

ADDRESS : SKALA LAKONIAS GREECE

Date of issue : 5/10/2024

Incoming Date : 5/10/2024

Sample taken from: Owner

Bottle of : PLASTIC 0.25 lt.

Oil analysis for:

	SAMPLE RESULT	LIMITS (1)	MEASUREMENT UNITS
Acidity (%as oleicacid)	0,16	M 0,80	% g/100gr
K 270	0,180	M 0,220	-
K 232	1,835	M2,500	-
D.K	-0,003	M 0,010	-
Peroxide value	2,50	M 20,00	Meq O ₂ /Kg

END OF CERTIFICATE ANALYSIS

~~ΓΙΑΝΝΙΟΣ Δ. ΚΩΝΣΤΑΝΤΙΝΟΣ
ΕΡΓΑΣΤΗΡΙΟ ΕΦΑΡΜΟΣΜΕΝΗΣ
ΓΕΩΡΓΙΚΗΣ ΕΡΕΥΝΑΣ
ΑΡ. ΑΔΕΙΑΣ: 14591
ΑΦΜ: 032627964 ΔΟΥ ΣΚΑΛΑΣ
ΑΓ. ΓΕΩΡΓΙΟΣ ΣΚΑΛΑΣ - ΛΑΚΩΝΙΑΣ
ΤΗΛ: 27350 - 23871
ENVIROLABS~~



World Olive Center for Health
76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107010131
info@worldolivecenter.com



Athens: 10/10/2024
Cert. Num: C2425-00052

CERTIFICATE OF ANALYSIS

Brand Name: Laconiko ZOI
Owner: PIERRAKOS ADAMANTIOS
Variety: KALAMON
Origin: SKALA LACONIA GREECE
Harvesting Period: SEPTEMBER 2024
Oil Mill:

Analysis Date: 04/10/2024

Production Date:

Chemical Analysis

Oleocanthal	1.496	mg/Kg
Oleacein	247	mg/Kg
Oleocanthal+Oleacein (index D1)	1.743	mg/Kg
Ligstroside aglycon (monoaldehyde form)	76	mg/Kg
Oleuropein aglycon (monoaldehyde form)	29	mg/Kg
Ligstroside aglycon (dialdehyde form)*	<5	mg/Kg
Oleuropein aglycon (dialdehyde form)**	<5	mg/Kg
Free Tyrosol	22	mg/Kg
Total tyrosol derivatives	1.594	mg/Kg
Total hydroxytyrosol derivatives	276	mg/Kg
Total polyphenols analyzed	1.870	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 37,4mg 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 **Ligstrodiol+Oleokoronol

Magiatis Prokopios

PROKOPIOS MAGIATIS
ASSOCIATE PROFESSOR
UNIVERSITY OF ATHENS
FACULTY OF PHARMACY
DEPARTMENT OF PHARMACOGNOSY
AND NATURAL PRODUCTS CHEMISTRY