



World Olive Center for Health

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Athens: 22/09/2025

Cert. Num: C2526-00005

CERTIFICATE OF ANALYSIS

Brand Name:

Owner: STRAKKA LTD

Variety: KALAMON

Origin:

Harvesting Period: SEPTEMBER 2025

Oil Mill:

Analysis Date: 19/09/2025

Production Date: 15/09/2025

Chemical Analysis

Oleocanthal	1,279	mg/Kg
Oleacein	38	mg/Kg
Oleocanthal+Oleacein (index D1)	1,317	mg/Kg
Ligstroside aglycon (monoaldehyde form)	53	mg/Kg
Oleuropein aglycon (monoaldehyde form)	12	mg/Kg
Ligstroside aglycon (dialdehyde form)*	<5	mg/Kg
Oleuropein aglycon (dialdehyde form)**	<5	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	1,332	mg/Kg
Total hydroxytyrosol derivatives	50	mg/Kg
Total polyphenols analyzed	1,382	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 27,64mg 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.

*Ligstrodiol+Oleokoronol **Oleomissional+Oleuropeindial

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