

**World Olive Center for Health**

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Athens: 25/11/2025
Cert. Num: C2526-00330

CERTIFICATE OF ANALYSIS

Brand Name: LINARTIS FIRST PRIME COLD PRESSED 1
Owner: LINA S PRODUCTIONS
Variety: KORONEIKI
Origin: METHONI
Harvesting Period: OCTOBER 2025
Oil Mill: METHONI OLIVE OIL IKE

Analysis Date: 19/11/2025

Production Date: 10/10/2025

Chemical Analysis

Acidity: 0.20(<0.8)

Peroxides: 4.30 meqO₂/Kg (<20)

K232: 1.720 (<2.5), K270: 0.132 (<0.22), ΔK: -0.0050

Oleocanthal

69 mg/Kg

Oleacein

35 mg/Kg

Oleocanthal+Oleacein (index D1)

104 mg/Kg

Ligstroside aglycon (monoaldehyde form)

39 mg/Kg

Oleuropein aglycon (monoaldehyde form)

39 mg/Kg

Ligstroside aglycon (dialdehyde form)*

114 mg/Kg

Oleuropein aglycon (dialdehyde form)**

41 mg/Kg

Free Tyrosol

<5 mg/Kg

Total tyrosol derivatives

222 mg/Kg

Total hydroxytyrosol derivatives

115 mg/Kg

Total polyphenols analyzed

337 mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 6,73mg 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+Oleokoronal **Oleomissional+Oleuropeindial

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