

**World Olive Center for Health**

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107525134
info@worldolivecenter.com

**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+Oleokoronol **Oleomissional+Oleuropeindiol

Magiatis Prokopios

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