World Olive Center for Health
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Athens: **04/03/2026**

Cert. Num: **C2526-00809**

CERTIFICATE OF ANALYSIS

Brand Name: VIOLAGRO
Owner: Christakos Efthimios
Variety: KORONEIKI
Origin:
Harvesting Period:
Oil Mill:

Analysis Date: 10/02/2026

Production Date:

Chemical Analysis

Peroxides: 8.90 meqO2/Kg (<20)
K232: 1.773 (<2.5), K270: 0.146 (<0.22), ΔK: -0.0030

Oleocanthal	107	mg/Kg
Oleacein	69	mg/Kg
Oleocanthal+Oleacein (index D1)	176	mg/Kg
Ligstroside aglycon (monoaldehyde form)	65	mg/Kg
Oleuropein aglycon (monoaldehyde form)	107	mg/Kg
Ligstroside aglycon (dialdehyde form)*	216	mg/Kg
Oleuropein aglycon (dialdehyde form)**	90	mg/Kg
Free Tyrosol	<5	mg/Kg
Total tyrosol derivatives	388	mg/Kg
Total hydroxytyrosol derivatives	266	mg/Kg
Total polyphenols analyzed	654	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 13,07mg 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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